COMMUNITY COOK BOOK

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PRESENTS A

BOOK OF

FAVORITE RECIPES

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DEDICATION

THIS BOOK IS DEDICATED TO THE MANY FRIENDS OF THE HANOVER PUBLIC LIBRARY. WITHOUT YOUR RECIPES WE COULD NOT HAVE COMPILED "THE COMMUNITY COOKBOOK." SOME OF THE RECIPES ARE OLD AND SOME NEW, BUT EACH ONE REFLECTS THE LOVE OF GOOD COOKING THAT IS SO VERY STRONG IN THE COMMUNITY OF HANOVER.

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Abbreviations

cup ----c.
teaspoon---- tsp.
ounce ---- oz.
dozen ---- dz.
large ---- lge.
tablespoon ------- tbsp.
pound ----lb.
package ---- pkg.
inch ---- "

When you need approximate measurements:
1 lemon makes 3 tbsp. juice
1 lemon makes 1 tsp. grated peel
1 orange makes 1/3 c. juice
1 orange makes about 2 tsp. grated peel
1 chopped onion, medium, makes ½ c. pieces
8-10 egg whites makes 1 c.
12-14 egg yolks make 1 c.
23 soda crackers make 1 c.
15 graham crackers make 1 c.
1 lb. coffee makes 5 c. ground
1 lb. all purpose flour makes 4 c.
1 lb. cake flour makes 4½ c.
1 lb. graham flour makes 3½ c.
1 lb. brown sugar makes 2½ c.
1 lb. powdered sugar makes 3½ c.
1 lb. granulated sugar makes 2 c.

When you are missing an ingredient:
Substitute 2 tbsp. flour for 1 tbsp. cornstarch
Make 1 c. sour milk by letting stand for 5 minutes, 1 tbsp. lemon juice or vinegar plus sweet milk to make 1 c.
Substitute 1 pkg. dry yeast for 1 cake compressed yeast
Add 1 tbsp. minced onion (instant) to replace 1 small fresh onion
Substitute 1 tbsp. prepared mustard for 1 tsp. dry mustard
Use 1/8 tsp. garlic powder instead of 1 small clove garlic
Mix ½ c. tomato sauce with ½ c. water to make 1 c. juice
Make catsup or chili sauce with 1 c. tomato sauce plus ½ c. sugar and 2 tbsp. vinegar
1 c. skim milk use 4 tbsp. nonfat dry milk plus 1 c. cold water
Use 3-4 tbsp. cocoa plus ½ tbsp. fat for 1 oz. chocolate.

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THREE WEEK COLE SLAW

Josephine McWade

3 lbs. cabbage, shredded
1 green pepper, finely chopped
2 onions, finely chopped
1 c. oil
2 tsp. celery seed
2 carrots, grated
1 1/4 c. sugar
1 c. vinegar
1 tsp. salt

Combine first five ingredients in a large bowl. Mix oil, vinegar, celery seed and salt in saucepan. Bring to boil and pour over cabbage mixture, stirring until well blended.

CHERRY MARSHMALLOW SALAD

Leota Moore

Cream:
2 8-oz. pkg. cream cheese
1/4 c. maraschino cherry juice
Add: (with mixer)
1 lb. can crushed pineapple with juice
Fold in:
1 pkg. Dream whip, whipped
1/2 c. cut-up maraschino cherries
3 c. miniature marshmallows

Place in a large bowl and chill overnight.

PARTY HAM RING

Judy Springer

1 unflavored gelatin
3/4 c. boiling water
1/2 c. mayonnaise
1/4 tsp. salt
1 1/2 c. diced cooked ham
1/4 c. chopped green pepper
3 tsp. green onion, chopped
1/4 c. cold water
1 c. sour cream
3 tbsp. vinegar
Dash of pepper
1 c. celery diced

Soften gelatin in cold water. Dissolve in boiling water. Blend in sour cream, mayonnaise, vinegar, salt and pepper. Chill until partially set. Whip until fluffy. Fold in remaining ingredients. Pour into 5 1/2 c. mold. Chill until firm. Makes 5-6 servings.

WILTED LETTUCE

Stella Boettcher

6 slices bacon
1/2 c. sliced green onion
1/4 c. vinegar
1/4 c. water
4 tsp. sugar
1/2 tsp. salt
8 c. leaf lettuce
6 radishes, sliced
1 hard cooked egg, sliced

Fry the bacon until crisp. Remove bacon. To the bacon drippings add the green onion and cook. Add vinegar, water, sugar. Cook and stir until boiling. Pour the hot mixture over the vegetables immediately and serve.

ORANGE FLUFF SALAD — Margaret Koehler

3 c. boiling water
1 pkg. vanilla pudding
1 pkg. dream whip
1 pkg. orange jello pudding
1 pkg. tapioca pudding
1 can mandarin oranges

Bring water to a boil. Add it to the two puddings and orange jello. Cook at medium heat stirring constantly. Takes about 15 minutes to thicken. When pudding mixture is thick let it cool. When cool add oranges. Prepare dream whip as on the package. Fold dream whip into jello mixture. Cool until ready to serve.

GERMAN POTATO SALAD — Regina Kobuszewski

10 - 12 slices bacon (1/2 lb.)
1/2 c. chopped onion
2 tbsp. sugar
1/2 c. vinegar
6 cups sliced, cooked potatoes
2 tbsp. flour
1 tsp. celery seed
2 hard cooked eggs, sliced

Cook bacon until crisp; drain and crumble, reserving 1/4 cup drippings. Cook onion in reserved drippings until tender. Blend in flour, sugar, celery seed, 1 1/2 tsp. salt and a dash of pepper. Add vinegar and 1 c. water. Cook and stir until thickened. Add bacon, potatoes and eggs. Heat well, tossing lightly. Garnish with parsley if desired. Serves 8 - 10. (Served warm, this version of potato salad is a far cry from the salad Americans eat at summer picnics.)

RED AND GREEN CHRISTMAS SALAD — Leota Moore

1 3-oz. pkg. lime gelatin
1 c. boiling water
1 c. miniature marshmallows
3/4 c. miracle whip
2 c. cabbage, finely chopped
1 c. crushed pineapple, drained
1 pkg. whipped topping
1/2 c. maraschino cherries, chopped
1/2 c. nuts

Dissolve gelatin in boiling water. Stir in to melt the marshmallows. Remove from heat and add the miracle whip, cabbage, and pineapple. Refrigerate and when partially set add the whipped topping, cherries and nuts. Pour into mold to set. To serve garnish with red cherries.

BEET SALAD — Elizabeth Jueneman

1 3-oz. pkg. lime or lemon jello
3/4 tsp. salt
3/4 c. pickled beet juice
1 tsp. horseradish
2 tsp. grated onion
3/4 c. diced pickled beets, drained
1 c. boiling water
Dash of pepper
3/4 c. diced celery

Dissolve jello and salt in boiling water. Add beet juice and seasonings. Chill till quite thick and fold in beets and celery. Chill till firm. Serve on lettuce. Makes 1 quart.

CRANBERRY DELIGHT SALAD — Marie Doebele

1 lb. cranberries, ground
2 c. miniature marshmallows
2 c. whipped cream or cool whip
2 c. sugar
2 c. seeded and sliced Tokay grapes
nuts, optional

Grind cranberries and cover with sugar. Let stand until sugar dissolves. Add rest of ingredients and let set 3 - 4 hours.

SALAD — Mrs. Geo. Boettcher by Stella

8 marshmallows
1 c. boiling water
1 small pkg. Philadelphia cheese
1 small can crushed pineapple
1 tsp. salad dressing
1 pkg. orange jello
1 c. cream, whipped
1 box each, red and green colored jello

Dissolve orange jello in boiling water. Add marshmallows and cheese to hot jello mixture and cool. When slightly thickened add whipped cream and crushed pineapple.

To prepare jello salad, place in a 9x13x2" pyrex dish one dissolved box of red colored jello. When this has set add the orange jello mixture. Place a third layer of green colored jello on top when second layer is set.

MOLDED APPLESAUCE RING — Jeannette Hanson

2 pkg. raspberry jello
4 c. applesauce
2 c. hot water
1/2 c. cinnamon candies

Combine water and candies in a pan. Simmer until dissolved, add the jello and applesauce. Pour into an oiled mold. Chill and unmold on plate of lettuce. Fill center with cottage cheese.

24 HOUR SALAD — Hazel Callender

1/2 c. pineapple juice
2 rounded tbsp. flour
3/4 c. sugar
1 c. pineapple tidbits
1 c. miniature marshmallows
1 c. red grapes halved
1/2 c. nuts
1 can Queen Ann cherries
2 bananas, diced
1 small container whipped topping

Cook pineapple juice, flour and sugar until thick. Add pineapple and let cool. Add marshmallows, grapes, nuts and cherries. Let set in refrigerator overnight. Just before serving add bananas and the whipped topping.

CHEESE PINEAPPLE SALAD — Mary Lou Schwartz

1 env. unflavored gelatin
1/4 c. cold water
3/4 c. pineapple juice
3/4 c. sugar
1 c. grated cheese
1 c. cream
1 c. crushed pineapple, drained

Soften gelatin in cold water. Heat pineapple juice, sugar. Add gelatin and stir. Chill until syrupy. Add cheese, cream and pineapple. Chill till firm.

COTTAGE CHEESE SALAD — Shirley Meyer

24 oz. cottage cheese
9 oz. cool whip
2 pkg. orange jello (or other flavor)
2 cans mandarin oranges (or other fruit)

Mix cheese, cool whip and jello together, stir and add fruit.

RAISIN APPLE SALAD — Elsie Prall

3 c. apple juice
1/4 tsp. nutmeg
1/2 tsp. cinnamon
1 6-oz pkg. lemon jello
1 1/3 c. raisins
1/2 c. chopped apples
1/2 c. chopped celery.

Cook apple juice, nutmeg and cinnamon for 2 - 3 minutes till a hot liquid. Add jello and raisins. Let set until it jells and then add the apples and celery.

COPPER PENNY CARROT SALAD — Edna Laue

1 1/2 lb. carrots, sliced and cooked
1 onion
1 can tomato soup, undiluted
1/4 c. salad oil
3/4 c. sugar
dash hot pepper sauce
1 green pepper, diced
1/4 c. vinegar
1 tsp. prepared mustard
salt and pepper to taste

Mix soup, oil, vinegar, sugar and seasoning. Heat, pour over vegetables and let stand overnight in refrigerator. Serve cold as salad or as a hot vegetable. If you like it more tart add a little more vinegar and less sugar.

FROZEN PARTY SALAD — LaDona Sedlacek

18 marshmallows
1 c. crushed pineapple
1 c. sliced peaches, drained
1 c. white grapes
3 bananas, sliced
1/2 c. miniature marshmallows
1/2 c. salad dressing
1/2 carton cool whip

Put in top of double boiler the marshmallows and pineapple. Cook until marshmallows melt, cool slightly and add peaches, grapes, bananas and miniature marshmallows. Mix in large bowl. Add salad dressing to cool whip. Mix with fruit and then mix in melted marshmallows and pineapple. Put in trays and freeze.

LIME SALAD — Judy Springer

2 pkg. lime jello
2 tsp. vinegar
1 1/2 c. boiling water
24 oz. cottage cheese
3/4 c. mayonnaise
1/2 c. celery
1 onion, chopped
1 cucumber, pealed and sliced

Dissolve jello in boiling water and let cool slightly, then whip. Add mayonnaise, celery, onion, cucumber and cottage cheese. Refrigerate.

CREAMY CABBAGE SLAW — Stella Boettcher

1 med. head cabbage, shredded (about 6 cups)
1/4 c. sliced green onions
2 tbsp. sugar
2 tsp. celery seed
1 c. mayonnaise
2 tbsp. vinegar
1 tsp. salt

Prepare vegetables. Cream other ingredients and drizzle over cabbage mixture. Serves 6.

FROSTED FRUIT SALAD — Shirley Meyer

1 pkg. lemon jello
1 pkg. orange jello
2 c. hot water
1 1/2 c. cold water
juice of 1 lemon
2 bananas, diced
large can crushed pineapple (drain and save juice)
3/4 c. miniature marshmallows

Dissolve jello in water, add juice of lemon. Let set and then add pineapple and bananas. Chill until solid.

TOPPING:

2 tbsp. flour
1 c. pineapple juice
1/2 c. sugar
2 tbsp butter

Cook until thick and let cool. When cool fold in 1 cup whipped cream. Grated cheese may be sprinkled over top.

DREAM SALAD — Jeannette Hanson

1 pkg. whipped topping
1 box instant lemon pudding
1 can mandarin oranges
1 can fruit cocktail
1 can pineapple tidbits
1 cup miniature marshmallows

Drain all fruit well, then combine the ingredients and chill.

CHICKEN SALAD — Laureen Koehler

2 c. cooked, diced chicken
1/2 c. halved, seeded grapes
½ c. celery, diced
1 tsp. prepared mustard
1 tsp. lemon juice
3/4 c. sour cream
1 tsp. sugar
1/2 tsp. salt
dash of pepper

In a bowl combine chicken, grapes and celery. Blend together mustard, lemon juice, sugar, salt and pepper. Gently mix in sour cream. Fold sour cream into chicken. Chill well before serving.

MACARONI FRUIT SALAD — Marie Doebele

2 c. macaroni
1 c. pineapple, diced
1/2 c. lemon juice
1 tbsp. cornstarch
1/2 carton cool whip
2 apples, diced
1 c. marshmallows
4 eggs, beaten
2 c. powdered sugar

Cook until thick over low heat, the eggs, lemon juice, cornstarch and powdered sugar. Remove from heat and cool. Add fruit and cool whip. Chill.

COLE SLAW — Stella Boettcher

1 medium head cabbage
2/3 c. diced celery
2/3 c. finely shredded carrots
2 tbsp. minced onion
1 small green pepper, thinly sliced
1/2 c. sliced radishes

Shred cabbage. Mix all together.

COLE SLAW DRESSING:

1 c. mayonnaise
2 tbsp. milk
2 tbsp. vinegar or lemon juice
1 tsp. sugar
3/4 tsp. salt
1/4 tsp. paprika
1/4 tsp. pepper

In a small bowl combine the dressing and mix well.

EASY SALAD — Marge Locke

1 24 oz. carton cottage cheese
1 17-oz can of fruit cocktail
1 6-oz pkg. jello
1 9-oz carton whipped topping

In blender put cottage cheese and juice from fruit cocktail. Blend until smooth. Blend in jello for a few seconds. In bowl combine whipped topping, fruit, jello and cottage cheese. Mix together. Chill. Ready to serve in 1/2 hour.

SOUR CREAM POTATO SALAD — Judy Springer

2 c. cubed cooked potatoes
2 hard cooked chopped eggs
1/2 c. chopped green pepper
1/2 c. chopped cucumber
2 tbsp. green onion slices
¼ c. pickle relish
1 tsp. prepared mustard
3/4 tsp. salt
1/2 c. sour cream
dash of pepper

Combine potatoes, egg, vegetables, pickle relish. Add combined sour cream, mustard and seasonings; mix lightly. Chill. 6 servings

SALAD DRESSING — Stella Boettcher

1 can tomato soup
3/4 c. sugar
1 tsp. celery seed
1 tsp. pepper
1 tsp. garlic (optional)
1/2 c. vinegar
1 c. salad oil
1 tsp. salt
1 tsp. mustard

Put all ingredients in container and shake. Ready to serve.

CHICKEN SALAD RECIPE — Altar Society

1/2 c. mayonnaise
1/2 tsp. salt
1 c. ground chicken
1 tbsp real lemon juice
dash of pepper
1/3 c. pickle relish

Mix all together.

FRENCH DRESSING — Maxine Koehler

2 c. honey
2 c. salad oil
1 c. vinegar (white)
3 c. homemade tomato soup
2 tsp. dry mustard
2 tsp. onion salt
2 tsp. garlic salt
2 tsp. paprika
2 tsp. celery seed (optional)

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FRENCH DRESSING, continued

When using onion and garlic powder, add 2 tsp. salt. Mix well either in blender or mixer. Refrigerate.

SHOESTRING SALAD — Judy Mueller

1 c. shoestring potatoes
1 c. shredded carrots
1/4 c. minced onion
1 c. diced celery
1 c. diced chicken, tuna or salmon
1/2 c. salad dressing
mustard and vinegar to taste
cream

Mix salad dressing, mustard and vinegar. Thin with cream. Mix with vegetables and meat. Just before serving add potatoes and toss.

STRAWBERRY LAYER SALAD — Helen Mueller

3 small pkg. strawberry jello
3 10-oz. boxes strawberries
8 1/2 oz. can crushed pineapple (drained)
2 c. boiling water
2 tbsp. lemon juice

Dissolve jello in hot water. Add frozen berries, and other ingredients and set until firm.

TOP LAYER:

1 pkg. lemon jello
1 1/2 cup boiling water
6-oz. pkg. marshmallows
2 3 1/2-oz. cream cheese
1 c. whipped cream

Dissolve jello in water--while hot add marshmallows and cheese. Cool until it begins to thicken. Then whip. Add whipped cream. Spread on top of strawberry layer. Chill

RASPBERRY SALAD — Judy Mueller

1 small raspberry jello
1 c. boiling water
1 303-can apple sauce
1 pkg. frozen raspberries
2 cup small marshmallows
1 carton cultured sour cream

Dissolve jello in boiling water; add apple sauce and thawed raspberries and juice. Chill in refrigerator until set. Mix marshmallows with sour cream and spread over salad. Let stand for several hours before serving so flavors can blend.

FRESH SPINACH SALAD — Cindy Peine

1 pkg. fresh spinach, torn
2 c. celery, chopped
2 bunches chopped green onion
4 hard cooked eggs, chopped
1 c. sour cream
3 tbsp. lemon juice
1 pkg "Garlic Cheese" Good Seasons Dressing

Combine and toss spinach, celery, onion, and egg. Mix sour cream, lemon juice and the prepared good seasons dressing in a separate bowl. Add to salad when ready to serve.

FOUR LAYER CASSEROLE

Lois Howard

1 15 1/2-oz. can green beans, drained
8 slices cooked ham or spam
1 can cream of celery, chicken or mushroom soup (any one good)
1/4 c. mayonnaise
5 slices sharp cheese
2 tbsp. melted oleo
1 tsp. mustard
1/2 c. fine dry bread crumbs

Layer beans, meat then soup, mayonnaise and mustard. Top this with cheese. Mix bread crumbs with butter and put on top of cheese. Bake 350° for 30 minutes.

TUNA RICE CASSEROLE

Stella Boettcher

1/2 c. milk
1 can cream of mushroom soup
1 7-oz. can tuna
1/2 tsp. dry mustard
1 1/2 c. minute rice
1/4 c. dry bread crumbs or crushed potato chips
1 c. water
1/2 c. grated cheddar cheese
1/2 tsp. salt
1 can green peas or green beans, drained
2 tbsp. butter, melted

Blend milk and water in a 1 1/2 qt. casserole along with soup. Stir in tuna, cheese, dry mustard, salt, rice and vegetables. Combine bread crumbs and butter, sprinkle over top of casserole. Bake at 400° for 25 minutes. Serves 5.

SATURDAY NIGHT SPECIAL

Marcella Schwartz

1 lb. ground beef
1 303 can tomatoes
1 large onion, sliced
1/4 c. brown sugar
1 can pork and beans
1 tsp. salt
2 slices bacon

Brown meat in hot skillet with no fat added, stir. Add pork and beans, tomatoes and salt. Pour half mixture in baking dish. Add layers of sliced onion and cover with remaining beef and bean mixture. Top with strips of bacon and sprinkle with brown sugar. Bake at 350° for 1 hour.

SPANISH RICE

Stella Boettcher

1 1/2 c. minute rice
1/3 c. diced green pepper
1/4 c. butter
1 1/2 c. water
1 tsp. salt
1 medium onion, thinly sliced
1 8-oz. can tomato sauce
1/2 tsp. prepared mustard (optional)

Cook rice, onion and green pepper in butter in skillet until mixture is lightly browned. Add remaining ingredients. Quickly bring to a boil. Reduce heat and simmer 5 minutes. Makes 4 servings.

BIG BURGER FOR A BUNCH

Mary Lou Schwartz

2 c. flour
1 1/4 c. potato flakes
3/4 c. oleo
3/4 c. milk
1 c. shredded cheese
1 lb. ground beef
1/2 tsp. salt
1 pkg. sloppy joe mix, (8-oz.)
1 c. tomato sauce

Combine first three ingredients and stir in milk. Dough will be stiff. Pat dough in 9" round cake pan. Place remaining dough between two layers of waxed paper and roll out for top. Brown beef. Drain fat and add salt and seasonings. Blend in tomato sauce. Spread on dough the beef mixture. Sprinkle on cheese. Top with other circle. Brush with milk. Sprinkle 2 tbsp. oleo and 1/2 c. potato flakes. Bake at 400° for 20 - 25 minutes or till brown.

PORK CHOPS

Katherine Hoffman

Put pork chops in baking dish. Place a thin slice of onion and a thin slice of lemon on each pork chop. Sprinkle generously with brown sugar. Bake at 350° for 1 hour in a covered dish. Put a tbsp. of catsup on each chop and bake in an uncovered dish for 30 minutes.

HOMEMADE SUMMER SAUSAGE

Mrs. Delmer Sand

2 lbs. ground beef
1/2 tsp. garlic salt
8 drops liquid smoke
2 tsp. salt
1 tsp. mustard seed
1 tbsp. Morton quick curing salt

Mix together and shape into two firm rolls. Wrap in plastic wrap four times and twist ends with twisters to hold. Let stand in refrigerator overnight. In morning twist ends three more times. Cover with water in pan and bring to boil. Simmer 1 hour. Cool.

HAM TETRAZZEN

Judy Springer

1 c. ham, diced
2 tbsp. chopped onion
1 tbsp. oleo
1 can mushroom soup
1/2 c. water
1 c. shredded cheese
6 oz. spaghetti

In saucepan, brown ham and onion with the oleo until onion is tender. Blend in soup, water, cheese and cook over low heat until cheese melts, stirring often. Add the spaghetti cooked and drained.

OVEN BARBECUED RIBS

LaDona Sedlacek

4 lbs. pork spareribs
1/3 c. vinegar
3 tbsp. Worchestershire sauce
1 tsp. dry mustard
1/2 tsp. chili powder
1/2 lemon, thinly sliced
1 c. catsup
1/3 c. brown sugar
1 tsp. paprika
1 medium onion, thinly sliced

In Dutch oven add salted water to ribs to cover. Cover pan and simmer till almost tender about 1 hour. Drain ribs; place in shallow baking pan. In saucepan combine 1 c. water, 1/2 tsp. salt, catsup and next six ingredients. Bring to boil. Cook and stir 5 minutes. Add onion and lemon. Cool. Spoon over ribs. Cover and chill up to 24 hours. Bake ribs, uncovered at 350°for 45 minutes. Baste often. Serves .

BAKED CHICKEN WITH RICE AND CORN DRESSING

Josephine McWade

1 broiler/fryer (2 1/2-3 lbs.) quartered
2 tbsp. butter
salt and pepper
3/4 c. sliced green onion
3/4 c. chopped celery
3 c. cooked rice (cook in chicken broth)
1 12-oz can corn, drained
2 tsp. lemon juice
1/4 lb. bulk pork sausage

Brush chicken with butter and lemon juice. Season with salt and pepper. Bake, skin side up at 375° about 30 minutes. Cook sausage, green onions and celery until vegetables are tender. Add rice, corn and salt and pepper to taste. Mix well. Spoon dressing around chicken and continue baking 30 minutes longer. Serves 4.

BEEF CREOLE LIVER

Elizabeth Jueneman

1 1/2 lbs. beef liver
3 tbsp. butter
2 c. canned tomatoes
1 1/2 c. thinly sliced green pepper
3/4 tsp. salt
flour
1 3/4 c. sliced onions
3/4 c. diced celery
dash of cayenne

Dust liver with flour. Brown in the butter. Add onions, tomatoes, celery, green pepper and seasoning. Simmer covered for 20 minutes. Drain. Add 2 tbsp. flour to this liquid. Cook a few minutes. Pour over liver and vegetables. Simmer several more minutes. Serves about 6.

MEDITERRANEAN FISH FILLETS

Josephine McWade

1 tbsp. oleo
2 lbs. fillet of sole, flounder or other fish
1/4 c. rhine wine or water
1 tomato, chopped
1/4 tsp. black pepper
1/4 c. clam juice
1 tsp. celery salt
1/4 tsp. rubbed savory

Melt oleo in large skillet. Roll up fish fillets jelly roll fashion; fasten with wooden picks and arrange in buttered pan. Combine other ingredients and pour over fish. Simmer, uncovered, 10 - 12 minutes, turning occasionally, until fish flakes easily when pierced with fork. Remove to warm platter. Cook sauce 5 - 10 minutes more until slightly thickened. Spoon over fish. Serves 6.

PORK CHOPS AND RICE

Peggy Krueger

4 pork chops
6 beef bouillon cubes
1/2 tsp. Italian seasoning
1/2 tsp. salt
1 c. rice
3 c. boiling water
1/4 tsp. pepper

Brown chops, put cooked rice in casserole. Arrange chops on top of rice. Combine remaining ingredients. Pour mixture over chops. Bake covered for 45 minutes and remove top and bake for 15 minutes longer.

TURKEY CASSEROLE — Marie Doebele

2 1/4 c. dry noodles
1 c. grated cheese
3/4 c. milk
1/3 c. chopped onion
2 c. cut up turkey
1 can mushroom soup
1/4 c. celery

Cook noodles, then drain. Add rest of ingredients and pour into casserole dish. Top with 3 c. bread crumbs, combined with 8 tbsp. oleo. Bake 350° for 30 minutes.

HARVEST MEAT LOAF — Frances Schwartz

2 eggs, slightly beaten
3 tbsp. milk
1/4 c. onion, finely cut
1/2 tsp. salt
1/2 c. American cheese, diced
1 tsp. parsley flakes
3/4 c. cracker crumbs (fine)
8 oz. can tomato sauce
2 c. ground chuck
1/4 tsp. pepper

In a large bowl mix all ingredients except 1/2 of the tomato sauce. Place in well greased loaf pan. Pour remaining sauce over loaf and bake 350° for 1 1/2 hours. Slice and serve with the Meat Loaf Gravy.

MEAT LOAF GRAVY:

3 tbsp. shortening from each loaf
1 slice of meat loaf
4 oz. tomato sauce
2 tbsp. flour
2 c. milk

Crumble slice of meat loaf into skillet with drippings. Add flour and sauce. Mix well. Add milk and continue to stir over medium heat. When mixture starts to thicken lower heat and simmer a few minutes. Serve over meat loaf.

BARBECUED CHICKEN — Aurelia Seeberger

Coat cut-up chicken with flour. Melt 1/4 c. butter in baking pan and place chicken in skin side down. Bake 45 minutes at 425°. Turn chicken, add sauce and bake at 375°for 30 minutes.

BARBECUE SAUCE:

1 tsp. salt
5 tbsp. sugar
1 c. catsup
1/2 c. hot water
1/2 tsp. pepper
1 medium onion, chopped
1/4 c. butter
1 tbsp. lemon juice

Heat and bring to a boil.

SAUSAGE — Mrs. Ed Hynek

3 lb. hamburger
1 tbsp. liquid smoke
1 tsp. onion salt
1 c. cold water
1 tsp. garlic salt
1 tsp. salt and pepper to taste

Mix above and add 2 tbsp. Morton's Tenderquick. Make in 2 or 3 rolls and wrap each roll in foil separately with shiny side of foil next to meat. Put in refrigerator and refrigerate 24 hours or overnight. Preheat oven to 325°. Take fork and punch holes in bottom of each roll. Put rolls on wire rack so liquid will drain. Bake 1 3/4 hours.

BEEF STROGANOFF — Shirley Meyer

1 1/2 c. flour
1 1/2 lb. round steak (1/2" thick)
1 can beef broth
1 6-oz. can sliced mushrooms, undrained
1 c. onion, chopped
1 tsp. salt
1/2 stick butter
1 c. sour cream

Cut meat into 1/2" strips. Mix together flour and salt. Dredge meat in flour mixture. Melt butter in heavy fry pan. Add meat and onion. Brown meat on all sides. Add soup and undrained mushrooms. Stir, cover and simmer until meat is tender, 45 - 60 minutes. Stir in sour cream. Heat but do not boil. Serve over noodles or rice or in patty shells. Makes 8 servings.

BAKED LASAGNE — Sharon K. Stohs

1 lb. ground beef
10 oz lasagne noodles
1 tbsp. parsley flakes
1 tbsp. basil
2 c. tomatoes
2 large cans tomato paste
1/2 c. cooking wine
1 lb. Mozzarella cheese
1 clove garlic, minced
3 c. cottage cheese
2 beaten eggs
1 tsp. salt
2 tbsp. parsley flakes
1/2 c. grated parmesan cheese

Brown meat slowly; spoon off excess fat. Add next six ingredients. Simmer uncovered 30 minutes to blend flavors, stirring occasionally. Cook noodles in boiling salted water till tender; drain. Combine cottage cheese with eggs, seasonings and Parmesan cheese. Place half the noodles in well greased 13x9x2" baking dish. Spread half the Mozzarella cheese over the cottage cheese mixture, and half the meat mixture over. Repeat layers. Bake at 375° for 30 minutes. Let stand 10 - 15 minutes before cutting in squares. Filling will settle slightly. Makes 12 servings.

CHICKEN CASSEROLE — Grace Mueller

1 3 1/2 - 4 1/2 lb. chicken
1 pkg. wild rice and seasoning
1 c. mushroom soup
1 c. celery soup
1 1/2 c. water

Wash and prepare chicken. Cut chicken into serving pieces. Set this aside. Mix remaining ingredients and pour in casserole. Lay chicken pieces on top of rice mixture. Bake at 325° for two hours or until chicken is done. You may turn chicken pieces.

HAM LOAF — Mabel Werner

1 lb. ground cured ham
1 lb. ground fresh pork
1/2 c. milk
1 1/2 c. wheaties (don't substitute)
2 eggs, beaten

Mix well. Place in oiled 1 1/2 qt. loaf pan to bake. Garnish with pineapple. Bake 350° for 45 minutes.

MUSTARD GLAZE:

1/4 c. brown sugar
1 tsp. prepared mustard
1/4 tsp. cloves

Mix ingredients and spread on top of meat.

BAKED CHICKEN SUPREME

Mrs. Ed Hynek

Cook one chicken and separate from bones. Salt and pepper to taste. Put the skin of the chicken through a food chopper. Cut up the chicken, but not too fine. Fry 1 medium onion in 1/3 c. grease or butter till brown. Place in separate container from chicken and add:

6 - 8 c. soft bread crumbs
2 eggs, well beaten
1 stock celery
salt and pepper to taste
1 1/2 - 2 c. milk
1/2 tsp. baking powder

Place chicken in bottom of a 9x13 pan and spread bread crumb mixture over the top of chicken. Pour either a white sauce or 1 can of mushroom soup over the top of this and bake for 1 1/2 - 2 hours at 350°. Watch closely so it does not become overdone and dry out. The mushroom soup makes this dish very tasty.

ZUCCHINI BEEF SKILLET

Judy Springer

1 lb. hamburger
3/4 c. green pepper, chopped
1 garlic, minced
1/4 tsp. pepper
1¼ c. fresh whole corn
1 onion, chopped
1 1/2 tsp. salt
5 c. sliced zucchini
2 large tomatoes peeled and chopped

Saute beef, onion, green pepper and garlic in a 12" skillet until well browned. Add remaining ingredients. Cover and simmer 10 - 15 minutes or until vegetables are tender. Makes 10 servings.

MOCK CHOW MEIN

Edna Imhoff

1 1/2 lbs. ground beef
1 small onion, chopped
1/4 tsp. pepper
1 c. chopped celery
1/2 tsp. salt

Cook above until meat is browned. Combine with one cup rice cooked according to directions on package.

1 can cream of mushroom soup
1 can cream of chicken soup
1 1/2 cans water
2 tbsp. soy sauce

Mix all together and put in a casserole. Cover with Chow Mein Noodles. Bake at 350° for 45 minutes. This makes a large amount. You can get two casseroles out of this. Freeze one for use later.

HAM VEGETABLE CASSEROLE

Hazel Calender

1 1/2 c. flour
3/4 c. oleo
4 c. milk
1 tsp. salt
2 1/2 tsp. dry mustard
1 medium onion, chopped
2 1/2 lbs. cooked cubed ham
1 c. sharp cheese grated or
1 can cheddar cheese soup
4 10-oz. pkg. mixed vegetables, cooked and drained
1 tsp. pepper
3 tbsp. Worcestershire sauce

Combine flour, oleo and milk and prepare as white sauce. Cook till thick and smooth. Combine remaining ingredients and place in greased casserole. Top with 1/2 c. oleo and 3 c. bread cubes. Mix together. Bake 1 hour at 350°.

CHICKEN CASSEROLE WITH BISCUITS

Judy Springer

1/2 c. chopped onion
1/2 c. chopped celery
1/2 c. chopped green pepper
1/4 tsp. garlic salt
1/4 tsp. pepper
3 c. cubed chicken
1/4 c. oleo
4 tbsp. flour
2 1/2 c. chicken broth
1/2 tsp. salt

Cook onion, celery and green pepper in oleo until soft. Blend in flour, salt, pepper and garlic salt. Add broth. Cook until thick. Combine with chicken. Pour into greased casserole. Place in oven set at 425°. Prepare a biscuit dough and roll out. Sprinkle with cheese. Roll as a jelly roll, cut in 8" squares. Place on chicken. Bake for 25 minutes.

FRESH VEGETABLE STEW

Josephine McWade

1 1/2 lbs. beef chuck, cut in 1" squares
salt and pepper
2 onions, sliced
3 tomatoes, peeled and sliced
1 1/2 c. water
6 carrots, sliced
1 c. diced celery
1/4 c. flour
2 tbsp. salad oil
1 lb. turnips, peeled and sliced
2 sprigs parsley
cold water

Season meat with salt and pepper; brown cubes on all sides in heated oil. Add onions, tomatoes and 1 1/2 c. water. Cover and simmer about 2 hours until meat is tender. Add vegetables; continue cooking about 30 minutes. To thicken stew, blend flour with enough cold water to make thin paste. Gradually stir into stew; heat to boiling point. Stir constantly until thick. Serves 6

CHICKEN CASSEROLE

Elizabeth Jueneman

2 c. diced cooked chicken
1/4 c. mushrooms
2 tbsp. oleo
1 c. celery, sliced
1 carrot, sliced
1 onion, sliced
1 1/2 c. chicken broth
2 c. bean sprouts with liquid
2 tbsp. soy sauce
3 tbsp. cornstarch
salt and pepper to taste

Saute chicken and mushrooms in the oleo. Add next four ingredients and cook, covered until the vegetables are tender. Cook together the bean sprouts, corn starch and soy sauce until thickened. Mix into the vegetables and chicken. Cook about 10 minutes more and serve over rice.

CORN BRISKET

Mabel Werner

3 -4 lbs. beef brisket
1 c. water
½ c. dry onion soup

Brown brisket on both sides with small amount of fat. Place brisket in roaster. Pour water and dry soup mix over the brisket and bake at 325° till tender. Remove from oven and let stand for 10 minutes before slicing. May be cooked in slow cooker 1 hour on high and 6 hours on low. Any of the brisket is good reheated with barbecue sauce.

DILLY BEEF — Josephine McWade

3/4 c. sour cream
1 tsp. prepared mustard
1 tsp. horseradish
2 tbsp. dry onion soup mix
12 slices tomato, 1/4" thick
salt
18 oz. thinly sliced roast beef
6 slices dill pickle, cut lengthwise 1/4" thick
12 slices enriched rye bread
2/3 c. bean sprouts, drained

Combine sour cream, mustard, horseradish and onion soup mix; mix well and let stand 30 minutes or more. Place 3 oz. of sliced roast beef on each of 6 slices of bread. Season lightly with salt. Spread 1 1/2 tbsp. of sour cream mixture on top of roast beef. Divide bean sprouts into 6 parts and place on beef. Add 2 slices tomato to each sandwich and a dill pickle. Close sandwich with remaining bread. Cut in half.

MACARONI PIZZA — Josephine McWade

1 7-oz. pkg. elbow macaroni
2 eggs
1/8 tsp. pepper
1 8-oz. can tomato sauce
1 1/2 c. shredded mozzarella cheese
1 1/4 c. milk
1 tsp. oregano

Cook macaroni in salted water according to package directions. Drain. In large bowl beat together eggs, milk and pepper. Add macaroni. Pour into a 9" square pan. Bake in preheated 400° oven. Bake 10 minutes or until set. Remove from oven. Meanwhile mix oregano into tomato sauce. Spread over baked macaroni. Top with cheese and bake for 10 minutes. Cut into serving portions. Serves 6

SHERRY CHICKEN — Lona Dittmar

8 chicken breasts or 1 - 2 chickens in pieces
1 can cream of celery soup
1 can cream of chicken soup
1/2 c. cooking sherry (optional)
3/4 c. shredded cheddar or American cheese
salt and pepper to taste
1 pkg. lipton onion soup mix

Place chicken pieces in deep casserole or dutch oven. Mix all ingredients except Lipton soup. Mix and pour over chicken pieces. Sprinkle onion soup on top. Bake in moderate oven for 1 hour, or until done. Serve the gravy over mashed potatoes or rice.

CHICKEN CASSEROLE — Katherine Hoffman

3/4 c. spaghetti
1 3/4 c. cooked diced chicken
1/4 c. chopped pimento
1 can mushroom soup
1/2 tsp. salt
1/4 c. green pepper, chopped
1/2 c. onion, chopped
1/2 c. chicken broth or water
1/2 lb. grated cheese

Cook spaghetti and drain. Combine remaining ingredients except cheese. Place in casserole and top with grated cheese. Bake at 350° for 1 hour. Serves 6

GRAM HAM BALLS — Elizabeth Jueneman

3 1/2 lbs. ground ham
1 lb. ground beef
3 c. graham crackers, crushed
2 c. milk
2 lbs. sausage or ground pork
3 eggs

Make into balls and bake 1 hour at 350°. Drain grease.

SAUCE:

2 cans tomato soup
3/4 c. vinegar
2 tsp. dry mustard
2 1/2 c. brown sugar

Combine ingredients and pour over meat balls. Bake 30 minutes longer. These may be frozen.

POTATO HAM CASSEROLE — Judy Springer

4 c. cooked diced potatoes
2 c. diced cooked ham
1 can mushroom soup
1/2 c. milk
salt and pepper to taste
1/4 c. onion, chopped
1/4 c. celery, chopped
1 c. grated cheese

Mix the above ingredients and place in baking dish, except cheese. Mix 1/2 c. cheese into the mixture. Place 1/2 c. cheese on the top of mixture. Bake in moderate oven until bubbly.

MACARONI AND CHEESE CASSEROLE — Stella Boettcher

2 c. macaroni
1 1/2 c. milk
1/2 tsp. salt
1 tsp. dry mustard
1 tbsp. steak sauce
2 c. grated cheese
1/4 c. finely chopped green pepper
1/4 c. diced pimento

Cook macaroni. Combine milk and seasonings in saucepan. Cook over low heat to just boiling. Add cheese. Continue cooking over low heat until cheese melts. Stir in macaroni, green pepper and pimento. Pour into a well greased casserole. Bake at 350° for 25 - 30 minutes.

CHICKEN SUPREME CASSEROLE — Jennie Imming

Stew the chicken. When cooled cut into pieces. Brown gizzard, heart and liver with onion. Grease baking dish and spread part of the chicken in the dish. Cover with bread crumbs. Add salt and pepper to taste. Pour broth from chicken over the bread crumbs and first layer of chicken, gizzards and onions. Add the rest of the chicken. Before baking casserole add 1 can of celery soup diluted with 1/2 can broth. Bake 30 - 35 minutes.

PORK DISH — Mae Doebele

14 lbs. pork shoulder, cubed
1 c. chopped onions
1 qt. chopped celery
1 1/2 c. soy sauce
1 gal. hot chicken stock
6 3/4 c. long grain rice
1 c. chopped pimento

Place pork in roasting pan. Sprinkle with onion. Bake uncovered about 1 hour or until browned, stirring occasionally. Put meat in colander. Drain off fat . Add chicken stock, celery, rice and soy sauce. Mix lightly. Cover tightly. Bake 1 1/4 hours or until tender. Fold in pimento. Serve hot

ZUCCHINI STUFFING CASSEROLE

Becky Dorman

4 medium zucchini
3/4 c. shredded carrots
1/2 c. chopped onion
6 tbsp. oleo
2 1/2 c. herbed stuffing cubes
1 can cream of mushroom soup
1/2 c. dairy sour cream

Cook zucchini in boiling salted water till tender. Drain. In saucepan cook carrots and onions in 4 tbsp. oleo until tender. Mix 1 1/2 c. stuffing cubes, soup, cream, zucchini, carrots and onion. Place in a 13x9x2" casserole. Mix remaining cubes and butter and brown. Place on top. Bake 40 minutes at 350°.

SPINACH SOUFFLE

Judy Mueller

2 tbsp. oleo
3 tbsp. flour
1 1/4 c. chicken broth
4 egg yolks
1 10-oz. pkg. frozen chopped spinach
2 tbsp. parmesan cheese
1/8 tsp. nutmeg
6 egg whites
1/4 tsp. salt
1/8 tsp. cream of tartar

Heat oleo and add flour. Cook 1 minute over low heat. Stir in chicken broth to form a smooth sauce. Remove from heat and stir in egg yolks.

Cook spinach according to package directions. Press all water from spinach and puree it in blender adding 1/2 c. of the sauce mixture. Combine spinach, cheese, and nutmeg with sauce.

Place egg whites, salt and cream of tartar in a bowl and beat until egg whites stand in peaks. Fold gently into spinach. Place in souffle dish or a straight sided casserole. Bake at 375° for 30 min.

CARROTS LYONNAISE

Josephine McWade

2 tbsp. oleo
1/4 c. chopped onion
1/4 tsp. thyme
few grains of pepper
3 c. thinly sliced carrots
1 tsp. sugar
1/4 tsp. salt

Heat oleo in saucepan. Add carrots and remaining ingredients. Cover and cook over medium heat about 15 minutes or until carrots are tender. Stir occasionally. Serves 4

ONION RINGS

Maxine Thomas

1 c. flour
1/2 c. evaporated milk
1 egg
1/4 tsp. salt
2 tbsp. salad oil
6 tbsp. water

Beat all together. Add water if necessary to make medium thin batter. Place 1/4" onion slices in deep fryer until tender and brown.

POTATO AND EGG BAKE — Frances Schwartz

3/4 c. milk
1/2 c. diced chicken
6 hard cooked eggs
1/4 c. mayonnaise
1 tbsp. minced onion
1 can chicken soup
4 c. cooked diced potatoes
1/4 tsp. pepper
4 strips bacon

Combine all ingredients except bacon, place in a casserole. Brown bacon and lay across the top of the casserole. Bake at 360° for 40 minutes.

BAKED PARSNIPS — Josephine McWade

4 medium parsnips
1/2 tsp. salt
3/4 c. water
2 1/2 tbsp. butter
1 beef bouillon cube

Pare parsnips and cut into halves lengthwise; discard cores if woody. Place them in a buttered ovenproof dish. Brush with butter and sprinkle with salt. Dissolve bouillon cube in boiling water and add. Cover and bake until tender, between 30 - 40 minutes. Serve with butter, fresh ground pepper and lemon.

CARROTS VICHY — Helen Mueller

1 lb. carrots, pared
2 tbsp. butter
2 tbsp. chopped parsley
1/2 tsp. salt
1 tbsp. cream
1 tsp. sugar

Simmer carrots 15 minutes or until tender. Drain. Add remaining ingredients and saute carrots. Sprinkle with parsley.

BROCCOLI AND RICE — Shirley Meyer

1 10-oz. frozen broccoli
1 c. boiling water
1 c. chopped celery
1/2 c. chopped onion
2 tbsp. butter
2 c. cooked minute rice
1 can cream of chicken soup
1/2 c. milk
1 8-oz. jar cheese whiz

Combine and let set 1 c. boiling water and the frozen broccoli. Cook celery and onion in the butter. Combine all the ingredients and bake for 45 minutes at 375°.

CREAMY PEAS — Judy Mueller

3 slices bacon, diced and panbroiled (reserve drippings)
1 tbsp. flour
1/2 tsp. seasoned salt
1/2 tsp. crushed sweet basil
1 4-oz. mushrooms (reserve liquid)
2/3 c. cream
1 tsp. instant minced onion
1 17-oz. green peas, drained
pimento, optional

Put 2 tbsp. bacon drippings into a skillet. Blend in mixture of flour, seasoned salt, and basil. Heat till bubbly. Add mushroom liquid and cream gradually, stirring constantly, until sauce thickens. Stir in onion, cook 1 - 2 minutes. Mix in mushrooms, peas, (1 tsp. diced pimento, optional) into sauce. Heat. Lightly mix in bacon.

NEVER FAIL NOODLES — Laureen Koehler

4 eggs, or 8 egg yolks
2 tbsp. melted fat or oil
1 tsp. baking powder
1 tsp. salt

Combine ingredients and add enough flour so dough is not sticky. Cut rolled out dough into strips and let dry for about 2 hours or more.

WILTED SPINACH — Josephine McWade

fresh spinach
2 tbsp. chopped onion
1 tsp. sugar
4 slices bacon
1 tbsp. vinegar

Wash spinach and pat between paper towels until dry. Fry bacon until crisp; remove from pan and crumble. To the bacon fat add the onion and stir until onion is transparent; add vinegar, sugar and salt to taste. Add raw spinach and stir until wilted. Serve topped with crumbled bacon.

PEA CASSEROLE — Peggy Krueger

2 pkg. frozen peas (cooked and drained)
1 can water chessnuts, chopped
1 can cream of mushroom soup
1 3-oz. can french fried onion rings
1/2 c. grated sharp cheese or cheese whiz

Combine cooked peas, chessnuts, mushroom soup, cheese and 1/2 of the onion rings. Place in casserole, top with rest of onion rings. Bake at 350° for 35 minutes covered.

POLISH POTATO PANCAKES — Regina Kobuszewski

In Europe, the hard working Polish farmer loves his land and depends largely on the potatoes he grows to see him through the winter when food is scarce.

2 large potatoes
1 egg
1 tbsp. flour
sour cream
1/2 onion, grated
1/2 tsp. salt
salad oil for frying

Peel and grate the potatoes; there should be a cupful of grated potato. Mix well with the grated onion, beaten egg, salt and flour. Heat the oil in a large skillet. Drop a tbsp. of the potato mixture into the oil, flattening the cake with the back of a spoon. Saute each side until brown. Serve hot with a side dish of sour cream. Makes 12 cakes.

ORANGE GINGER CARROTS — Naomi Burke

10 medium carrots, peeled and sliced
2 tbsp. sugar
1/2 tsp. salt
1/2 c. orange juice
2 tsp. cornstarch
1/2 tsp. ground ginger
1/4 c. butter

Slice carrots crossways, 1/2" thick. Cover and cook until tender. Drain. Combine sugar, ginger, salt, and cornstarch in a saucepan. Add orange juice until mixture thickens. Add butter. Pour over carrots. Serves 8.

COMPANY VEGETABLES — Helen Mueller

2 10-oz. pkg. frozen broccoli spears
1 c. grated American cheese
1 can cream of mushroom soup
2/3 c. pet milk (small can)
3 1/2 oz. can french fried onion rings

Prepare broccoli spears as package directs but cook only 4 minutes. Drain and put in a 2 quart casserole. Sprinkle 1 cup grated cheese over the broccoli. Combine the mushroom soup and pet milk and pour over the cheese. Bake in a 350° oven for 25 minutes. Top with the onion rings and bake 8 - 10 minutes more until onions are crisp and golden brown. (You can substitute frozen asparagus, french cut beans, or mixed vegetables)

POTATO DELIGHT — Marie Doebele

4 lbs. potatoes
1/4 c. oleo
2 c. sour cream
1 c. chopped onion
1 can mushroom soup
1 1/2 c. grated cheese

Peel potatoes and shred. Saute onion in 1/4 c. oleo until tender. Stir in sour cream and cheese. Pour over potatoes; mix well. Pour into 9x13x2" pan and top with 1/2 c. crushed cornflakes mixed with 3 tbsp. butter. Bake 350° for 45 minutes.

FRIED APPLES — Suzanne Howard

2 apples
2 tbsp. sugar
2 tbsp. oleo
1 tbsp. water
dash of salt

Wash apples. Core and cut into 1/2" slices. Don't peel. Put in iron skillet in which the fat has been melted. Add sugar and salt, and water. Cook on low to medium heat until apples are done. Do not overcook and do not stir so much that apples loose shape.

BROCCOLI CASSEROLE — Laureen Koehler

6 beaten eggs
1/4 lb. butter
6 tbsp. flour
2 green onions, chopped
2 10-oz. pkgs. frozen chopped broccoli, (not cooked)
2 lbs. cottage cheese (creamed, small curd)
1/2 lb. diced processed sharp cheddar cheese

Quickly thaw frozen broccoli by placing in colander and holding under hot running water. Have all other ingredients at room temperature. In the order listed above, layer ingredients in large bowl of mixer and beat until well blended. Pour into shallow greased 9x12" pan and bake for 1 hour at 350°. Allow to set at room temperature for 10 minutes before serving. Cut into squares to serve. Garnish with cheese, olives or parsley. Test for doneness as with custard.

QUICK CREAMED BROCCOLI — Josephine McWade

2 lbs. broccoli
2 tbsp. butter
1/2 c. cornflakes
1 can cream of celery soup
1 tbsp. chopped chives

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QUICK CREAMED BROCCOLI, CONTINUED

Wash broccoli, peel stems just up to flowerlets if heavy; steam until barely tender, about 15 minutes. Place in ovenproof dish. Beat soup, undiluted, with butter, chives, salt and pepper to taste. Pour over broccoli. Crush cornflakes with a rolling pin and sprinkle over all. Bake at 350° for 15 minutes or until bubbly.

RICE CASSEROLE — Marge Locke

1 pkg. Uncle Ben's long grain rice
2 cans cream of mushroom soup
4 c. water
1 c. almond slivers
2 tbsp. butter
1 small can sliced mushrooms
1 small onion

Brown rice, onion and almonds in butter. Combine soup and water and drained mushrooms with rice mixture. Simmer one hour in an electric skillet. Salt to taste.

SCALLOPED POTATOES — Mrs. John A. Hynek

5 medium unpeeled potatoes
4 c. milk
2 sticks chopped celery
2 tsp. salt
1 tbsp. minced onion
2 tsp. parsley flakes

Wash the unpeeled potatoes thoroughly. Shread into a 2 qt. casserole which has been buttered. In a stainless steel saucepan heat the milk with the celery, salt, minced onion and parsley flakes. Pour over potatoes. Bake in a moderate oven till done. Can be varied with fresh onions, parsley, or celery seed.

CORN CASSEROLE — LaVonne Cooke

1 can cream style corn
1/2 c. fine salted cracker crumbs
3 eggs, beaten
1/8 tsp. pepper
1 c. evaporated milk
1 medium onion, finely chopped or 1 - 2 tbsp. minced onion
1 1/2 c. shredded sharp cheddar cheese (about 6 oz.)
1/4 tsp. salt

In a bowl combine and mix well the corn, milk, crumbs, eggs, onion, salt and pepper. Place half the mixture in a well buttered baking dish. Then put half the cheese over and pour rest of corn mixture and sprinkle remaining cheese on top. Bake uncovered in a 350° oven for about 35 minutes or until set and cheese is golden brown. Makes 8 servings.

POTATO CASSEROLE — LaDona Sedlacek

10 medium potatoes
1 can cheddar cheese soup
2 tbsp. minced onion
1 12-oz. sour cream
1 can cream of chicken soup
1/2 c. butter

Boil potatoes the night before. Grate next day. Heat soups, butter and onion in saucepan till blended. Add sour cream. Add to grated potatoes. Bake 350° for 1 hour. Serves 12 - 14. May be refrigerated for 24 hours before serving.

RHUBARB COFFEE CAKE

Naomi Burke

1/2 c. brown sugar
1/2 c. shortening
1 egg
1/2 tsp. salt
1 c. sour milk
1 tsp. soda
1 tsp. vanilla
2 c. flour
1 1/2 c. rhubarb
1/4 c. sugar
1 tsp. cinnamon

Cream together brown sugar and shortening. Add egg, and salt. Stir in the sour milk, soda, vanilla and flour. Add the rhubarb after it has been cut into fine pieces. Pour into a 13x9" pan. Top with a combination of 1/4 c. sugar and 1 tsp. cinnamon. Bake at 375° for 30 minutes.

SWEET ROLL DOUGH

Mrs. Joseph H. Poell

small	large
1/4 c.	1/2 c. warm water
1 pkg.	2 pkg. dry yeast
3/4 c.	1 1/2 c. luke warm milk, scalded
1/4 c.	1/2 c. sugar
1 tsp.	2 tsp. salt
1	2 eggs
1/4 c.	1/2 c. shortening or pure vegetable oil
3-3 1/2 c.	7-7 1/2 c. flour

In bowl dissolve yeast in water. Measure flour and rest of dry ingredients. Add milk, shortening, egg, mixture to yeast and then add 1/2 of flour. Mix in and then add remaining flour. Turn onto a lightly floured board; knead until smooth (5 minutes). Round up in a greased bowl, bring greased side up; cover with cloth. Let rise about 1 1/2 hours until double in a place 85°. Punch down. Let rise again for 30 minutes. Punch dough and roll dough into oblong 15x9" on a lightly floured board. Spread with (small: 1) 2 tbsp. soft melted butter and sprinkle with (small: 1/4) 1/2 cup sugar and (small: 1) 2 tsp. cinnamon. Roll up tightly beginning at wide side and seal by pinching. Even up roll by stretching slightly. Cut roll into 1 inch pieces. Place in greased 13x9" pan. Cover and let rise until double, (35-40 minutes). Bake in a 375° oven for 25 - 30 minutes. Frost while warm. Make 1 1/2 dozen.

FROSTING:
1 tsp. vanilla
1/2 c. butter
1/4 c. milk
powdered sugar
Stir until thick.

BANANA BREAD

Laureen Koehler

1 c. sugar
1/4 c. shortening
2 eggs
2 c. Jiffy Biscuit mix
1 c. mashed bananas
1/3 c. nuts

Mix all together and put into bread pan. Bake at 350°, 45 min.

PUMPKIN MUFFINS — Stella Boettcher

2 c. biscuit mix
1/2 c. sugar
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/4 tsp. cloves
1 egg, slightly beaten
3/4 c. milk
2 tbsp. oil
1/2 c. pumpkin

Combine biscuit mix, sugar, cinnamon, nutmeg and cloves. Mix the egg and the milk. To this add the oil and pumpkin. Stir into dry ingredients till well blended. Put in greased 2 1/2 inch muffin cups 2/3 full. Bake at 400° for about 20 minutes or until done.

CHIP AND CHRISTMAS BREAD — Mary Lou Schwartz

3 eggs
1 c. sugar
1 1/2 c. flour
1 1/2 tsp. baking powder
1/4 tsp. salt
1 c. chocolate chips
1 c. pecans
1 c. chopped dates
1 c. chopped cherries

Combine all ingredients. Place in a greased and floured pan. Place in a pan of water in a 325° oven and bake 1 - 1 1/4 hour.

COFFEE CAKE — Katherine Hoffman

1 box yellow cake mix
1 pkg. instant vanilla pudding
3/4 c. oil
3/4 c. water
1 tsp. vanilla
1 tsp. butter extract

Mix together and with electric beater beat 8 minutes adding 4 eggs one at a time. Put 1/2 of batter in a greased bundt pan, then sprinkle with 1/2 c. sugar, 1/2 c. water, 1/2 c. nuts and 1/2 tsp. cinnamon. Add remaining batter. Bake at 350° for 35 - 40 minutes. Freezes well. Warm before serving if desired.

RHUBARB BREAD — Laureen Koehler

BATTER:
1 1/2 c. brown sugar
1 egg
1 tsp. salt
1 tsp. vanilla
1 1/2 c. finely diced rhubarb
1/2 c. nuts

TOPPING:
1/2 c. sugar
1 tbsp. butter, melted
2/3 c. liquid shortening
1 c. sour milk
1 tsp. soda
2 1/2 c. flour
1/2 tsp. cinnamon

Combine brown sugar and shortening. Stir in egg and sour milk. Add vanilla. Add sifted dry ingredients. Stir in the rhubarb and nuts. Pour into two well greased loaf pans. Combine topping ingredients and sprinkle on top. Bake at 325° about 40 minutes. Do not overbake. Remove from pans after two or three minutes and cool on racks.

SIMPLE ROLLS — Mary Lou Schwartz

1 stick oleo
3/4 c. small curd cottage cheese
1 c. flour

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SIMPLE ROLLS, continued

Have oleo and cottage cheese at room temperature. In mixing bowl add 1 c. flour to oleo and cottage cheese. Mix well with an electric mixer. Divide dough into 3 balls. Wrap each in waxed paper. Refrigerate overnight. Roll out on floured board in circles, cut and roll into crescent shapes. Place point down on an oiled cookie sheet. Bake at 350° for 20 minutes or till light brown. When done drizzle with powdered sugar glaze.

HONEY TEA BREAD — Marge Locke

1/4 c. oleo
1/2 tsp. salt
2½ tsp. baking powder
1 c. honey
3/4 c. nuts
2 1/2 c. flour
1 egg
3/4 c. milk
1/2 tsp. soda

Whip oleo until creamy. Add eggs and honey. Blend thoroughly. Sift dry ingredients twice. Add to egg mixture alternately with milk. Stir until just mixed. Fold in nuts. Pour into oiled and floured 9" loaf pan. Bake at 325° for 1 hour and 10 minutes. Cool in pan 5 minutes and then turn out.

CINNAMON BREAD — Judy Springer

1 pkg. yeast
2 c. milk, scalded
1/2 c. shortening
7 - 8 c. flour
3/4 c. sugar
soft butter
1/4 c. water
1/2 c. sugar
2 tsp. salt
2 slightly beaten eggs
1 1/2 tbsp. cinnamon

Soften yeast. Combine next 4 ingredients. Add 3 c. flour; mix well. Stir in yeast and eggs; beat well. Add remaining flour. Knead till smooth. Place in greased bowl. Let rise till double, 1 1/2 - 2 hours. Punch down and divide in half. Cover, let rest for 10 minutes. Roll each half in 15 x 7" about 1/2" thick. Mix 3/4 c. sugar and cinnamon. Reserve 2 tbsp. and sprinkle on top. Sprinkle 1 tsp. water over each roll as a jelly roll. Bake at 375° for 35 - 40 minutes. Makes 2 loaves.

ZUCCHINI BREAD — Marge Locke

1 c. oil
2 tsp. cinnamon
3 eggs
1 tsp. salt
3 c. flour
1 c. nutmeats
2 c. sugar
2 c. grated zucchini
1 tsp. soda
1/2 tsp. baking powder
1 tsp. vanilla
3/4 c. raisins

Grease and flour loaf pan (2 large size). Beat together; oil, eggs, and sugar. Stir in zucchini. Measure dry ingredients together and add to zucchini mixture. Mix well and add vanilla. Add nuts and raisins. Bake 45 minutes in a 350° oven.

OLD GERMAN RECIPE (KROTZETIES) — Aurelia Seeberger

3 c. sifted flour
2 tsp. baking powder
1 3/4 c. milk
1 1/2 tsp. salt
3 eggs

Sift flour, salt and baking powder. Set aside. Beat eggs. Add milk and dry ingredients. Have a large skillet filled 1/4 full with melted, hot shortening. Pour in batter. Brown lightly on one side. Turn and brown on other side. Chop batter into little pieces. Serve with syrup.

RAISIN SCONES — Marge Locke

2 c. flour
3/4 c. buttermilk
2 tbsp. sugar
1/4 tsp. soda
3/4 c. raisins
1/2 tsp. salt
2 1/2 tsp. baking powder
1 egg
1/4 c. oleo

Heat oven to 425. Combine dry ingredients. Add oleo and cut into dry ingredients with pastry cutter until mealy. Lightly beat egg and add buttermilk. Mix well and add to dough. Beat with fork until dough pulls away from bowl. Turn out on floured surface and press into circle 1/2" thick. Cut into wedges or circles. Brush top with egg white. Place on cookie sheet. Bake 20 minutes. Variations: Add chopped dates, apricots, and nuts to batter before baking. Dough may be left uncut and baked that way.

KOLACHES — Laureen Koehler

2 c. warm water
1 c. scalded milk
1 c. butter
1 c. sugar
6 - 6 1/2 c. flour
3 pkg. dry yeast
1 tbsp. sugar
2 egg yolks
1 tbsp. salt

Scald the milk and cool. Add the 1 tbsp. sugar and 1 tbsp. salt to the milk. Dissolve the yeast into 2 c. warm water. Let this set 3 minutes. Cream the butter, 1 c. sugar and 2 egg yolks. Add this to the milk and yeast mixtures. Add your flour and beat well. Let dough rise until double in size. Make dough into small balls and let rise until light. Punch holes in center and fill with your favorite filling. Bake in 425° oven for about 10 - 12 minutes, or until brown. These freeze well.

FRUIT FLAVORED OATMEAL BREAD

1 c. raisins or dates
1/4 c. oleo
1 c. nuts
2 eggs
2 tsp. baking powder
1 tsp. salt
1 1/2 tbsp. orange or lemon peel
1 c. orange juice
1 c. boiling water
2 tsp. soda
2 c. flour
2 c. oats
2/3 c. sugar

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FRUIT FLAVORED OATMEAL BREAD, continued

Place raisins or dates in a small bowl with oleo. Add boiling water. Stir till oleo melts. Cool to room temperature. Stir in peel, juice and eggs. In large bowl combine flour, oats, sugar, soda, baking powder and salt. Add fruit and water. Stir until well moistened. Pour into oiled and floured 9x5" loaf pan. Bake at 350° for 1 hour and 20 minutes. Cool in pan 10 minutes then turn out on rack. Cool thoroughly before slicing.

CHOCOLATE ROLLS — Frances Schwartz

1 pkg. yeast
1 c. warm water
1/4 c. sugar
1 tsp. salt
1/4 c. shortening
1/3 c. cocoa
1 egg
2 1/2 c. flour

Soften yeast in warm water. Add 1 c. flour, beat well. Add rest of ingredients and enough flour to make a soft dough. Put in greased bowl and let rise till double in bulk. Roll out on floured board. Spread with frosting. Roll up as for jelly roll. Slice and place in greased 9x13" pan. Let rise again. Bake in 375° oven about 25 minutes. Remove from oven and frost with rest of frosting.

FROSTING:

2 tbsp. butter
2 - 3 tbsp. milk
1 c. powdered sugar
1/2 tsp. vanilla

HOMESTEAD PINEAPPLE NUT BREAD — Marge Locke

3/4 c. packed brown sugar
1/3 c. softened shortening
2 eggs
1/2 c. nuts
3 tsp. baking powder
1 tbsp. sugar
1-8 3/4 oz. can crushed pineapple
2 1/4 c. sifted flour
1/4 tsp. baking soda
1/4 tsp. cinnamon

Cream brown sugar, shortening and eggs. Stir in undrained pineapple and nuts. Resift flour with baking powder, soda and salt. Blend into pineapple mixture. Spoon into greased and floured 9x5x3" loaf pan. Sprinkle with sugar mixed with cinnamon and bake at 350° for 1 hour. Slice when cold. Yield 1 loaf.

BAKING POWDER BISCUITS — Frances Schwartz

2 c. flour
½ tsp. salt
2 tbsp. sugar
2/3 c. milk
4 tsp. baking powder
1/2 tsp. cream tartar
1/2 c. shortening
1 egg

Sift dry ingredients into bowl. Add shortening and mix till crumbly. Add milk and egg, stir to stiff dough. Roll out ½" thick. Bake on cookie sheet for 10 - 15 minutes in a 450° oven. They may also be dropped.

CHRISTMAS BREAD — Marge Locke

2 c. milk, scalded
2/3 c. sugar
2 pkg. dry yeast
2 beaten eggs
1 c. candied fruit mix
1 c. nuts
1/2 c. shortening
2 tsp. salt
1/4 c. water
4 c. flour
1 c. raisins
additional flour

Combine milk, shortening, sugar and salt; cool. Dissolve yeast in water. Add yeast and eggs to milk mixture, mix well. Add flour and beat well. Add fruits, nuts and additional flour to make a very stiff dough. Let rise until double in bulk. Punch down and knead lightly. Form into two round loaves and let rise until double again. Bake at 350° for 45 minutes. While warm brush with butter.

CRANBERRY-NUT BREAD — Marge Locke

4 c. flour
2 c. sugar
2 tsp. salt
3 tsp. baking powder
1 tsp. soda
2 c. cranberries
1/2 c. shortening
1 1/2 c. orange juice
2 tbsp. orange rind
2 beaten eggs
1 c. nuts

Mix dry ingredients. Combine eggs, juice and rind. Fold in cranberries and nuts. Cut shortening into dry ingredients till resembles cornbread. Bake in 350° oven for 60 minutes in greased pan.

WAMPUS BREAD — Frances Schwartz

1 c. cornmeal
1 tsp. salt
1/4 c. grated onion
3 tsp. baking powder
1 c. flour
1 tsp. sugar
1 c. grated raw potatoes
1 c. evaporated milk

Mix dry ingredients together. Add rest of ingredients. Mix well. Drop by small spoonfuls in hot fat, and fry till brown. Serve hot.

BRAN MUFFINS — Elsie Prall

3 scant c. white sugar
5 tsp. soda
4 c. Kelloggs All Bran
2 c. boiling water
5 c. flour
1 c. shortening
1 tsp. salt
2 c. Nabisco All Bran
4 beaten eggs
1 qt. buttermilk

Pour boiling water over Nabisco All Bran. Cream shortening, sugar and eggs. Add Kellogs All Bran. Sift dry ingredients and add. Fold in bran and water. Bake in 400° oven for 15 minutes. Put in muffin pans. This batter can be kept in refrigerator in a covered bowl for 6 weeks.

FRENCH TOAST — Regina Kobuszewski

Mix 1 whole mashed banana with 3 beaten eggs. No milk. Add a little cinnamon. Dip bread slices in this and let it really soak. Fry, one slice at a time in hot oiled pan. Serve with syrup .

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FRENCH TOAST, continued

SYRUP:

1 c. brown sugar
3/4 c. water
1/2 tsp. maple flavoring (or a little more)
1/2 c. white sugar
1 tbsp. butter

Mix together and boil 3 minutes. (except maple flavoring). Add maple flavoring after mixture has cooled somewhat. Makes a delicious economical syrup for pancakes, waffles and French toast.

RAISIN NUT BREAD — Marge Locke

1 c. raisins
1 c. boiling water
1 c. sugar
1 egg
1 c. chopped nuts
1 tsp. baking soda
1/2 tsp. salt
1 tbsp. shortening
1 3/4 c. flour

Pour boiling water over raisins and soda. Add remaining ingredients and mix well. Pour into greased and floured loaf pan. Bake at 350° for 45 minutes.

BUTTERMILK ROLLS — Mary Ann Seeberger

1 pkg. yeast
1/4 c. warm water
1 c. warmed buttermilk
1 tbsp. sugar
1/2 tsp. salt
3 tbsp. melted butter
1/4 tsp. soda

Dissolve yeast in warm water. Combine ingredients and add enough flour to make a moderately soft dough. Cover dough and let rise in warm place until double--about 1 hour. Divide dough in half. On floured board roll into 1/4" thick rectangle. Spread with melted butter. Sprinkle with sugar and cinnamon. Roll and cut into 1" pieces. Place 12 on greased cookie sheet with large spaces between. Cover and let rise in warm place till double and bake at 350° - 375°. Bake for 15 - 18 minutes. Drizzle powdered sugar icing on while still warm. Makes 1 1/2 - 2 dozen rolls.

SWIFT AND EASY ROLLS — Marge Locke

1 c. scalded milk
2 pkg. yeast
1 c. lukewarm water
6 c. flour
3 eggs beaten
1 1/2 tsp. salt
1/2 c. sugar
1/2 c. melted shortening

Scald milk and cool. Dissolve yeast in lukewarm water. Add eggs, sugar, shortening and salt to milk. Add yeast mixture and 3 c. of flour. Beat until smooth for 2 minutes. Add remaining flour mixing well with spoon. Knead very briefly and let rise until doubled in bulk. Form into desired shapes and place on greased tins. When dough retains finger imprint bake at 400° for 12 minutes. (12 dozen)

AMERICAN PAN BREAD — Marge Locke

2 c. whole wheat flour
1 c. white flour
1 c. raisins
1/2 c. molasses
1 tsp. salt
2 tsp. baking soda
2 c. buttermilk

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AMERICAN PAN BREAD, continued,

Into a large bowl put flour, salt, soda, and raisins. Add buttermilk and molasses. Blend well. Pour into a 9" loaf pan. Bake 1 hour in 350° oven.

OATMEAL BREAD — Marge Locke

1/3 c. vegetable oil
3/4 c. sugar
1 tsp. salt
1 egg
1 tsp. baking powder
1/4 tsp. nutmeg
1/2 c. raisins
1 1/4 c. applesauce
1/4 c. milk
1 tsp. soda
1 1/4 c. flour
1/2 tsp. cinnamon
1 c. oatmeal

Beat oil and sugar until creamy. Add eggs and applesauce. Beat well. Sift dry ingredients. Add in 3 equal parts, alternately with milk, until blended. Stir in oats and raisins. Pour into oiled 9" loaf pan. Bake 1 hour at 350°.

TOPPING:

2 tbsp. brown sugar
1 tbsp. butter
3 tbsp. pecans
1/4 tsp. cinnamon

Combine ingredients and spread on loaf.

SWEDISH TEA LOG — Judy Springer

1 pkg. dry yeast
2 1/2 c. flour
1 tsp. salt
1/2 c. evaporated milk
1/4 c. raisins
1/2 c. pecans
1/4 c. water
2 tbsp. sugar
3/4 c. oleo
1 egg unbeaten
1/2 c. brown sugar

Soften yeast in warm water. Sift flour, sugar and salt in bowl. Cut in 1/2 c. oleo until fine. Add milk, egg, raisins and yeast. Mix well. Cover and chill 2 hours or overnight.

Cream 1/4 c. oleo and add brown sugar. Stir in pecans--divide dough in thirds. Roll out 1 part 12x6". Spread with 1/3 filling. Roll up starting with the 12" side. Place crescent shape on a sheet of foil. Make cuts along outside 1" apart to within 1/2" of center. Turn and cut pieces on sides. Repeat with the rest of dough. Let rise until light, 30 - 45 minutes. Bake in oven at 350° for 20 - 25 minutes. Glaze while warm.

GLAZE:

2 tbsp. oleo, melted and browned
1 c. powdered sugar
1/2 tsp. vanilla
1 tsp. evaporated milk

PUMPKIN WALNUT LOAF — Stella Boettcher

3 1/2 c. sifted all-purpose flour
2 tsp. baking soda
1 tsp. cinnamon
2 c. sugar
1 16-oz. can pumpkin
2/3 c. water
2 c. seedless raisins
1/2 tsp. salt
1/2 tsp. nutmeg
1 c. pure vegetable oil
2 large eggs
1 c. chopped walnuts

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PUMPKIN WALNUT LOAF, continued

Sift together flour, soda, cinnamon, sugar, salt and nutmeg. To this add the pumpkin, oil, water, and eggs after mixing together. Add raisins and nuts. Put mixture in a greased and floured 9x5x3" loaf pan (2 pans). Bake 1 hour at 350°.

QUICK BUTTER FLUFF ROLLS — Marge Locke

2 c. buttermilk
2 tsp. salt
1/2 tsp. soda
2 tbsp. lukewarm water
1/4 c. sugar
2 tbsp. melted butter
1 pkg. dry yeast
5 c. sifted flour

Scald milk; add sugar, salt, butter and baking soda. Cool to lukewarm. Let yeast stand in lukewarm water for 5 minutes. Add to milk mixture; stir in enough flour to make a soft dough. Knead well and let rise until double in bulk. Punch down, shape into rolls, brush with butter and let rise until double in bulk. Bake at 425° for 20 minutes. Yield 2 dozen.

BUTTERSCOTCH ROLLS — Frances Schwartz

1 3 3/4-oz. pkg. butterscotch pudding and pie filling
1 13-oz. can evaporated milk
1/4 c. butter
1/4 c. water (110°)
1 tsp. salt
1 pkg. dry yeast
2 eggs
4 1/2 - 5 c. flour

Cook filling and milk together till it just comes to a boil. Remove from heat, add butter and cool.

Dissolve yeast in warm water in a large bowl. Add filling mixture, eggs, salt and 1 c. flour. Beat well. Add enough flour to make smooth dough. Knead on lightly floured board till smooth and elastic. Place in greased bowl. Let rise until double in bulk. Roll out and spread with soft butter, 1/2 brown sugar, 1/2 c. coconut or nuts. Roll up like jelly roll. Cut in slices. Place in buttered pan. Let rise. Bake at 350° for 20 minutes.

GLAZE:
1/4 c. brown sugar
2 tbsp. evaporated milk
2 tbsp. butter
1 c. powdered sugar

Combine sugar, milk and butter in saucepan and bring to a boil. Cook for 1 minute. Add powdered sugar to make smooth glaze. Frost while warm.

CARROT BREAD — Marge Locke

3/4 c. sugar
1 1/2 tsp. cinnamon
1 1/2 c. flour
1 c. vegetable oil
1 1/2 c. grated carrots
1 tsp. vanilla
2 eggs
1/2 tsp. salt
1 1/2 tsp. soda

Mix sugar, eggs, oil and vanilla. Beat well. Sift flour, soda, cinnamon and salt. Add to sugar. Stir in carrots and nuts. Mix until blended. Do not beat. Bake in oiled and floured pan at 350° for 1 hour.

OATMEAL BISHOP'S BREAD

Marcella Schwartz & Elizabeth Wilsman

1 c. milk
1 tbsp. vinegar
1/3 c. sugar
3/4 c. chopped candies
red cherries
3/4 c. chopped almonds
1/4 c. vegetable oil
1 tsp. vanilla
1/3 c. chocolate chips
1 c. golden raisins
1 c. sifted flour
1/2 tsp. salt
1 tsp. soda
1 c. oatmeal
1 egg, beaten

Grease and line with waxed paper a 9x5x3" loaf pan. Combine milk and vinegar; set aside. Sift together flour, sugar, salt and soda. Add oats, chocolate pieces, raisins, cherries, and almonds, stirring to coat evenly with dry ingredients. Add milk - vinegar mixture, oil, eggs and vanilla; stir only until dry ingredients are moistened.

Pour batter into prepared loaf pan. Bake in a preheated slow oven (325°) 60 - 65 minutes or until cake tester inserted in the center of the loaf comes out clean. Cool on a wire rack about 10 minutes. Remove from pan; peel off waxed paper; cool thoroughly. Wrap bread and store one day before slicing. Makes 1 loaf.

DELICIOUS WAFFLES

Stella Boettcher

2 c. flour
2 eggs (separated)
3 tsp. baking powder
½ tsp. salt
2 c. milk
4 tbsp. melted butter

Sift dry ingredients into bowl. Add beaten egg yolks and milk to flour. Beat well. Add melted butter. Fold in beaten egg whites.

ZUCCHINI BREAD

Edna Imhoff

3 eggs, beaten
1 c. cooking oil
2 c. sugar
2 c. grated zucchini
2 tsp. vanilla
1/2 c. chopped nuts
3 c. flour
1 tsp. soda
1/2 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon

Preheat oven to 325°. Grease and flour two loaf pans. Beat eggs, then add oil, sugar, grated zucchini and vanilla. Cream together. Sift and measure out 3 c. flour. Then sift together flour, soda, baking powder, salt and cinnamon. Add sifted ingredients to creamed mixture and mix until well blended. Add chopped nuts. Bake in two prepared loaf pans at 325° for 1 hour.

NUTTY PEACH CRISP

Mrs. Harold Travelute

1 can (29-oz.) sliced peaches with syrup
1 pkg. Betty Crocker butter pecan cake mix
1/2 c. butter
1 c. chopped pecans
1 c. flaked coconut

Heat oven to 325°. Layer ingredients in order listed using a 13x9x2" ungreased oblong pan. Bake 55 - 60 minutes. Let stand at least 15 minutes before serving. Serve warm or cool and if desired with whipped cream or ice cream. 12 -15 servings

HYDROX COOKIE DESSERT

Aurelia Seeberger

1 lb. Hydrox cookies, crushed
1/2 stick melted butter or oleo
1 lb. marshmallows
1/2 c. milk
1 pt. cream
1 c. pineapple, well drained
1 c. chopped nuts

Mix the cookies and butter and spread in pan. (reserve a small amount). Dissolve the marshmallows in the milk in the top of a double boiler--cool. Whip the cream. Add the marshmallow mixture, nuts, and pineapple. Pour over crust and sprinkle some of mix on top. Let stand in refrigerator for 24 hours.

RICE KRISPIES DESSERT

Jeannette Hanson

1/2 c. chopped nuts
1/2 c. melted oleo
3/4 c. coconut
3 c. rice krispies
3/4 c. brown sugar
ice cream, any flavor

Mix together. Spread 1/2 of the mixture in a 8x12" pan. Add a layer of ice cream. Top with other half of mixture.

LEMON DELIGHT

Anna Koch

1 1/2 c. flour
1/2 c. chopped nuts
3/4 c. oleo
1 8-oz. pkg. cream cheese
1 c. powdered sugar
1 c. cool whip
2 pkg. instant lemon pudding
3 c. milk

Mix the flour, oleo and nuts. Press into a 9x13" pan and bake for 20 minutes in a 350° oven. Cool.

Mix the cream cheese, powdered sugar and cool whip. Spoon 1/2 over the cooled crust.

Mix the pudding with the milk. (Add 2 tbsp. lemon juice if desired). Pour over the above layer.

Place the second half of the cool whip layer on top and chill. May be sprinkled with chopped nuts.

CREAM PUFFS — Suzanne Howard

1/2 c. oleo
1 c. boiling water
1 c. flour
4 eggs

Add the oleo to the 1 c. water and bring to a boil. Add the flour and the eggs, one at a time. Drop the mixture by tsp. on a cookie sheet. (Use tbsp. for larger ones) Bake at 450° for 15 minutes and then at 325° for 25 minutes. Cool

FILLING:
Jello pie filling, any flavor
1 c. cool whip
2 c. milk

RHUBARB DESSERT — Ruth Mueller

1 ¼ c. flour
5 tbsp. powdered sugar
1 stick oleo, soft
2 eggs, beaten
2 c. rhubarb, cut up
1 1/2 c. sugar
1/4 c. flour
1/4 c. raisins

Combine the 1 1/2 c. flour with the powdered sugar and the oleo. Mix and pack in a 9x11" pan. Bake for 15 minutes at 350°.

Beat the eggs and add the rhubarb and sugar, the flour and raisins. Pour mixture on the partially baked flour mixture and continue baking for 35 minutes.

APRICOT DESSERT — Judy Mueller

15 graham crackers, crushed
4 tbsp. butter, melted
1/4 c. brown sugar
1 pkg. Dream Whip, prepared
1 3-oz. cream cheese
1/2 c. powdered sugar
1 can apricot pie filling

Combine the graham crackers, butter and brown sugar. Mix and pat in bottom of 8x8" pan.

Mix up the dream whip and combine with cream cheese. Whip until smooth. Fold in the powdered sugar.

Place the pie filling on the cracker layer. Cover with the cheese layer. Add a few cracker crumbs on top and chill.

ICEBOX CAKE — Judy Springer

15 graham crackers, crushed
1 box lemon jello
1/2 c. sugar
small can crushed pineapple
1 c. heavy cream whipped
1 c. nuts
1 1/2 c. hot water
1 c. marshmallows

Put hot water in jello, add sugar and dissolve. Cool and before jello sets, whip jello and add whipped cream and rest of ingredients. Line bottom of dish with a few crumbs. Put mixture in followed by crumbs. Refrigerate.

ICE CREAM SANDWICH — Katherine Hoffman

1 c. brown sugar
1/2 c. coconut
1/2 c. oleo

Cook together until well blended. Add 3 c. crushed Rice Krispies, pat 1/2 of mixture in a 9x9" pan. Cover with ice cream and sprinkle with remainder of crumbs. Keep in freezer.

REFRIGERATOR BEAUTY DESSERT

Edna Imhoff

1st layer:
2 c. graham cracker crumbs 1 stick oleo

Press this in a buttered 9x13" pan and bake 5 minutes or longer at 350° and cool.

2nd layer:
2 c. powdered sugar 1 stick oleo

Cream together and beat in 2 eggs. Beat 10 minutes. Pour this mixture over crumbs.

3rd layer:
1 20 oz. can crushed pineapple, drained
5 sliced bananas

Spread over second layer.

4th layer:
1 large layer whipped topping--spread over fruit layer.

5th layer:
Sprinkle with chopped nuts and chopped maraschino cherries. Refrigerate overnight.

FRENCH APPLE COBBLER

Sharon K. Stohs

Filling:
5 c. sliced apples
3/4 c. sugar 2 tbsp. flour
½ tsp. cinnamon ¼ tsp. salt
1 tsp. vanilla ¼ c. water

Batter:
½ c. flour ½ c. sugar
½ tsp. baking powder ¼ tsp. salt
2 tbsp. soft butter 1 egg, slightly beaten

Mix filling ingredients. Put in a 9x9" pan. Dot with 1 tbsp. butter. Beat together batter ingredients with wooden spoon until smooth. Drop batter in 9 portions on apple mixture. Bake for 35-40 minutes at 375°.

RHUBARB DREAM DESSERT

Marie Doebele

1 c. flour 5 tbsp. powdered sugar
½ c. oleo 1½ c. sugar
¼ c. flour 3/4 tsp. salt
2 eggs, beaten 2 c. finely chopped rhubarb
½ tsp. lemon extract

Blend 1 c. flour, powdered sugar and oleo together. Press into ungreased pan, 8x11". Bake at 350° for 15 minutes. Sift sugar, ¼ c. flour and salt. Mix with eggs, rhubarb and flavoring. Spoon onto crust. Bake for 35 minutes at 350°. Serves 6.

ROSY RHUBARB CRISP — Helen Mueller

5 c. rhubarb, sliced
3-oz. pkg. strawberry jello
2/3 c. sugar
3/4 c. flour
1 stick oleo
3/4 c. brown sugar
3/4 c. rolled oats
1/2 tsp. cinnamon

Combine rhubarb, jello, sugar and 1/4 c. flour. Mix well. Place in a 9" square pan. Combine remaining ingredients and place over rhubarb layer. Bake at 375° for 40 - 45 minutes. Serve warm with ice cream.

TOFFEE DESSERT — Mrs. Delmar Sand

1/2 c. oleo
1 c. soda crackers, crushed
2 large or 3 small butterfinger bars
2 3-oz. pkg. instant pudding
2 c. milk
1 small cool whip
2 c. crushed graham crackers
1 qt. vanilla ice cream

Mix cracker crumbs and oleo together. Save 1 c. and put remaining crumbs in bottom of a 9x13" pan. Mix pudding and milk. Beat awhile. Top with cool whip. Crumble candy bars and mix with remaining crumbs then sprinkle over cool whip.

CORNSTARCH PUDDING — Suzanne Howard

3 tbsp. cornstarch
1/4 tsp. vanilla
1 1/4 c. milk
1/4 c. white sugar
1/4 c. brown sugar
dash of salt

Mix cornstarch and the 2 sugars and salt in the top of a double boiler. Add milk and stir well. Cook over bottom of double boiler until mixture thickens, stirring often. Remove top of double boiler from water and add vanilla. Serve in bowl or custard cups. If allowed to cool completely this will become solid like a jello dessert.

CHERRY SLICES — Marge Locke

1 c. butter
3 c. flour
1 tsp. vanilla
1/2 tsp. salt
4 eggs
1 3/4 c. sugar
1 1/2 tsp. baking powder
1 can cherry pie filling

Cream butter thoroughly. Add sugar and beat well. Add eggs one at a time and vanilla. Beat well after each egg is added. Sift dry ingredients. Add gradually. Beat well. Spread in a large 15x10" greased pan. Spread filling over batter. Bake at 350° for 45 minutes. When cool, sprinkle with powdered sugar. Cut and serve. Other pie filling may be used.

PINEAPPLE PIE

Stella Boettcher

1/2 c. flour
1/4 tsp. salt
1 tbsp. shortening
3 egg yolks
3 tbsp. confectioners sugar
baked pie shell
1 c. sugar
1 c. hot water
2 c. crushed pineapple
3 egg whites
2/3 c. pineapple juice

Mix flour and sugar. Add juice and water. Bring slowly to boil, and cook for 15 minutes, in top of double boiler. Remove from fire and add shortening and well drained pineapple. Pour mixture over beaten egg yolks and mix well. Pour into pie shell. Cover with meringue. Bake until nicely browned.

MAZOLA OIL CRUST

Mrs. Ed Hynek

2 c. flour
1/2 c. mazola oil (or any oil)
1 tsp. salt
1/4 c. cold milk

Mix flour and salt. Pour 1/2 c. oil in measuring cup, add 1/4 c. cold milk. Don't mix. Dump all at once into flour mixture, stir with fork until blended. Roll between waxed paper on a dampened board.

PRUNE AND APRICOT PIE

Stella Boettcher

9" baked pie shell
1 12-oz. pkg. pitted prunes (about 2 cups)
1 c. dried apricots
tbsp. cornstarch
dash salt
1 tsp. cinnamon
1/4 c. chopped walnuts
1/4 c. sugar
1 tbsp. grated lemon peel

In a saucepan heat 3/4 c. water, prunes and apricots to boiling. Reduce heat and simmer until tender. Spread walnuts on cookie sheet and toast until lightly browned; set aside. Blend 1/2 c. water and cornstarch until smooth, stir in hot fruit mixture and cook stirring constantly until thick. Stir in sugar, lemon peel, cinnamon and salt. Pour fruit mixture into baked pie shell. Sprinkle with toasted walnuts. Cool. Makes 8 servings.

FRUIT PIE SHELL CRUST

Lois Howard

1 c. wheat flour
1/3 c. butter
3 tbsp. sugar

Mix with hands. Press into pie pan. Bake at 325° for 15 minutes.

FROZEN LEMON PIE

Clara Stohs

Crust:
1 1/4 c. finely crushed graham crackers
1 tbsp. powdered sugar
1/4 c. oleo

Combine these ingredients and press into a 8x11" pan, saving 1/4 c. for topping.

Filling:
2/3 c. sugar
3 beaten egg yolks
grated rind of 1 lemon
2 tbsp. sugar
1/8 tsp. salt
1/4 c. lemon juice
3 egg whites
1 c. dream whip

Cook the sugar, salt, egg yolks, lemon juice and rind in a double boiler until thickened. Chill. Beat the egg whites till stiff. Add the sugar. Fold into chilled lemon mixture. Fold in the dream whip. Pour into pan. Top with crumbs and freeze till firm.

WHOLE WHEAT PIE CRUST

Lois Howard

2 c. wheat flour
2/3 c. lard
1/2 tsp. salt
3 - 5 tbsp. cold water

Mix thoroughly. Refrigerate at least 1 hour.

STRAWBERRY GLAZE PIE

Stella Boettcher

1 9" baked pie shell
1 c. sugar
1/2 c. cold water
6 c. fresh strawberries
3 tbsp. cornstarch
1 3-oz. softened cream cheese

Mash enough berries to measure 1 c. Stir together sugar and cornstarch. Gradually stir in water and crushed berries. Cook over medium heat stirring constantly until mixture thickens and boils. Boil and stir 1 minute. Cool. Beat cream cheese until smooth. Spread on bottom of baked pie crust. Fill shell with remaining berries. Pour cooked berry mixture over top. Chill at least three hours or until set. Serve with cool whip or whipped cream.

REAL MINCEMEAT PIE

Stella Boettcher

1/4 lb. ground beef
3/4 c. packed dark brown sugar
1/2 c. apple juice or cider
1 1/2 tsp. grated orange peel
1 tsp. salt
1/4 c. brandy or dark rum
3 apples, peeled and finely chopped
1/2 c. dark seedless raisins
1 tbsp. cider vinegar
1 1/2 tsp. cinnamon
1/2 tsp. cloves
pastry for 2 crust pie

Heat all ingredients to boiling except brandy and pastry. Reduce heat to low and simmer 30 minutes. Stir in brandy. Place pie in preheated 425° oven and bake 30 minutes. To reheat pie, bake at 425° for 20 minutes.

PEANUT BUTTER PIE — Mrs. Ed Hynek

1/2 c. peanut butter (crunchy)
1 5 1/2-oz. vanilla pudding
8" pie shell, baked
3/4 c. powdered sugar
whipped topping

Mix the peanut butter and the powdered sugar. Spread part of this mixture on the bottom of the baked pie shell. Cover with the pudding. Place the whipped topping above the pudding and sprinkle the remaining peanut mixture on top. Chill.

BANANA SPLIT PIE — Laureen Koehler

Crust:
1 c. sifted flour
3 tbsp. sugar
1/2 c. butter
1/8 tsp. salt

Filling:
1 1/2 c. powdered sugar
2 eggs
1 3-oz. pkg. cream cheese, softened
2 tbsp. grated sweet chocolate
2 tbsp. lemon juice
1/2 c. creamed butter
1/2 c. nutmeats
1 tsp. vanilla
2 bananas (3 if small)

Garnish:
whipped cream
maraschino cherries

Mix flour, butter, sugar and salt until crumbly. Press into a 9" greased pie pan. Bake at 350° until lightly browned. Cool. Cream sugar and butter. Add cream cheese. Add eggs beating well after each addition. Add vanilla and fold in chocolate and nutmeats. Slice bananas, sprinkle with lemon juice to keep from turning dark. Place bananas into baked pie shell, then spread the filling on top. Chill two or three hours. Garnish with whipped cream and maraschino cherries when served.

STRAWBERRY RHUBARB GLAZE PIE — Stella Boettcher

1 qt. fresh strawberries
1 c. sugar
3 tbsp. cornstarch
whipped cream or sour cream
1 9" pie shell, baked
2 c. rhubarb cut into 1" pieces
red food coloring, if desired

Wash, hull and drain berries. Arrange in baked pie shell. Stir sugar and cornstarch. Add to rhubarb with 1 tbsp. water. Cook over medium heat stirring constantly until thickened. If too thick add 1 - 2 tbsp. water. Cool a few minutes. Pour over berries. Chill pie thoroughly.

IMPOSSIBLE PIE — Madeline M. Kuck

3 eggs
1/4 c. melted butter
1/4 c. pancake flour or bisquick
1/3 c. flaked coconut
7/8 c. sugar
1 3/4 c. milk
3/4 tsp. vanilla

Beat eggs and add sugar, melted butter, milk, flour and vanilla. Stir in coconut. Pour into buttered pie pan. Bake at 350° for 15 minutes. Turn oven down to 325° and bake until done. This will set up as a custard pie. Pie is done when knife inserted into filling comes out clean.

CHEESECAKE-MINCE PIE — Judy Mueller

4 3-oz. cream cheese
1/2 c. sugar
1 tbsp. orange juice
1/2 c. chopped walnuts
1 c. dairy sour cream
2 tbsp. sugar
2 eggs
2 tsp. grated orange peel
2 c. mincemeat
10" baked pie shell
1/2 tsp. vanilla

Beat cream cheese, eggs, 1/2 c. sugar, the orange peel and juice until smooth. Mix 2 cups mincemeat and the nuts. Spoon mincemeat mixture into pie shell. Pour cream cheese mixture evenly over mincemeat. Bake 20 minutes. Mix sour cream, vanilla and 2 tbsp. sugar; spread evenly on top of baked pie. Bake 10 minutes. Chill at least 6 hours. Garnish with orange segments and mincemeat, if desired.

MYSTERY PIE — Hazel Callender

3 egg whites
1 c. sugar
1 tsp. vanilla
20 round ritz crackers, crushed
2 tsp. baking powder
1 c. chopped black walnuts or pecans

Beat egg whites until stiff. Slowly add the sugar a little at a time with the baking powder and vanilla. Fold in nuts and crackers and put in greased 9x12" baking dish. Bake at 350° for 25 minutes. Serve with cool whip and strawberries or ice cream.

RHUBARB PIE FILLING — Shirley Meyer

1 c. hot milk
1 c. sugar
1 egg, beaten
1 1/2 tbsp. cornstarch

Mix this like cream filling. When thick add 1 c. rhubarb, 1 tbsp. lemon juice. Pour in an unbaked pie crust and sprinkle a little nutmeg on top. Bake about 45 minutes or until crust is done.

PIE CRUST — Katherine Hoffman

4 c. flour
1 3/4 c. shortening
1 egg, beaten
1/2 c. water
2 tsp. salt
1 tbsp. vinegar
1 tbsp. sugar

Mix flour, shortening, salt and sugar in a bowl. Add the water and egg beaten together. Mix well. Shape into a ball. Let set for 15 minutes in a refrigerator. Roll out and put in pie pans. Can be kept in refrigerator for a couple days or put in freezer.

FRESH STRAWBERRY PIE — Maxine Thomas

9" baked pie shell
1/2 c. water
3 tbsp. strawberry jello
1 c. sugar
6 tbsp. cornstarch
3 c. fresh strawberries

Cook until thickened the sugar, water and cornstarch. Mix in the jello. Pour mixture over the strawberries, whole or cut in half. Place in refrigerator and top with cool whip when ready to serve.

MOM'S PUMPKIN PIE — Stella Boettcher

1 c. sugar
1/2 tsp. salt
1 tbsp. melted oleo
1 c. milk
2 - 3 tsp. pumpkin pie spice
2 beaten eggs
1 c. sieved pumpkin

Combine sugar, spice and salt with beaten eggs and melted oleo. Blend carefully. Add pumpkin and milk. Mix thoroughly. Pour into an unbaked pastry shell. Bake 15 minutes in hot oven (450°) then reduce heat to slow 325° and bake about 45 minutes or until filling is firm.

APPLE PIE FILLING — Judy Springer

4 1/2 c. sugar
2 tsp. cinnamon
3 tbsp. lemon juice
2 or 3 drops yellow food coloring
1 c. cornstarch
¼ tsp. ground nutmeg
1 tsp. salt
5 1/2 - 6 lbs. tart apples, peeled, cored and sliced.

In large saucepan blend first four ingredients and 1 tsp. salt. Stir in 10 c. water; cook and stir till thickened and bubbly. Add lemon juice and food coloring. Pack apples into hot jars, leaving 1" headspace. Fill with hot syrup, leaving 1/2" headspace. (Use spatula to help distribute syrup.) Adjust lids. Process in boiling water bath (pints) 15 minutes, (quarts) 20 minutes. Makes 6 quarts.

Before serving; Prepare pastry for a 2 crust 8 - 9" pie. Add 1 quart apple pie filling. Slit upper crust for escape of steam. Bake at 400° for 50 minutes.

RHUBARB PIE — Laureen Koehler

2 tbsp. butter
4 c. rhubarb
2 tbsp. cornstarch
3 egg yolks
red food coloring
1/3 c. sugar
1 c. sugar
1/4 c. sugar
1/8 tsp. salt
1/3 c. rich milk
3 egg whites

Combine the butter, 1 c. sugar, and rhubarb and cook slowly for 10 minutes. Mix 1/4 c. sugar, cornstarch, salt, beaten egg yolks and milk. Add to rhubarb and stir until thickened. Add few drops food coloring. Add this mixture to a baked pie shell. Combine the egg whites and sugar. Mix until peaks stand firm. Spread over the rhubarb and brown in a hot oven.

APPLE CIDER PIE — Mrs. Ed Hynek

1 c. apple cider or juice
6 - 8 apples, pared, cored and sliced (6 c.)
2 tbsp. cornstarch
1 tsp. lemon juice
1 tbsp. butter or margarine
2/3 c. sugar
2 tbsp. water
1 tsp. vanilla
pastry for 2 crust pie

In large saucepan, bring cider and sugar to boiling; add apples. Cook uncovered till apples are tender, about 8 minutes.

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APPLE CIDER PIE, continued

Drain apples, reserving syrup; add more cider to syrup if necessary to equal 1 1/3 c. liquid. Combine cornstarch, water, lemon juice and vanilla. Stir cornstarch mixture and butter into reserved syrup. Cook and stir till mixture thickens and bubbles; add apples. Line a 9" pie plate with pastry; fill with apple mixture, top with a crust or lattice top. Seal edges. Sprinkle top crust lightly with additional sugar. Bake in a 400° oven for 40 minutes or till crust is lightly brown.

NO ROLL PIE CRUST — Velora Wieters

1 1/2 c. flour
2 tsp. sugar
2 tbsp. milk
1/4 tsp. salt
1/2 c. oil

Combine the flour, salt and sugar. Stir the oil and the milk together until white. Pour liquid over the dry ingredients and blend. Press in shape of pan. Bake 15 minutes at 375°.

RAISIN CREAM PIE — Laureen Koehler

1 c. raisins
1/4 tsp. salt
3 eggs
1/8 tsp. allspice
2 heaping tsp. flour
1 c. sour cream
1 c. sugar
1/2 tsp. cinnamon
1/4 tsp. nutmeg

Put raisins in water. Cook slowly until tender. Beat egg yolks. Add sugar, salt, spices and sour cream. Mix well. Add to raisins. Bake a pie shell and fill with raisin mixture. Prepare a meringue and top on raisin mixture. Bake till golden.

BLACK BOTTOM PIE — Judy Mueller

9" baked pie shell
1/2 c. sugar
2 tbsp. cornstarch
1/2 tsp. salt
2 c. milk
2 eggs, separated
3 tbsp. cold water
2 tbsp. rum or 2 tsp. rum flavoring
1 oz. melted unsweetened chocolate
1/4 tsp. cream of tartar
1/3 c. sugar
2 tsp. unflavored gelatin

In saucepan, stir together 1/2 c. sugar, cornstarch and salt. Blend milk and egg yolks; stir into sugar mixture. Cook over medium heat, stirring constantly, just until mixture boils. Reserve 1 c. of the mixture; set aside.

Soften gelatin in cold water; stir into remaining hot mixture in saucepan. Stir in rum. Chill in refrigerator, stirring occasionally, until mixture mounds slightly when dropped from spoon. Combine chocolate and the reserved mixture; pour into baked pie shell.

Beat egg whites and cream of tartar until foamy. Beat in 1/3 c. sugar, 1 tbsp. at a time; continue beating until stiff and glossy. Do not underbeat. Fold gelatin mixture into meringue. Spread on chocolate mixture. Chill at least 3 hours or until set. If you wish, garnish with whipped cream and shaved chocolate.

CHOCOLATE CHIP OATMEAL

Laureen Koehler

1 1/2 c. flour
1 tsp. soda
1 tsp. salt
1 c. shortening
3/4 c. sugar
1 tsp. vanilla
1/2 tsp. water
2 eggs
2 c. oatmeal
1 6-oz. pkg. chocolate chips
3/4 c. brown sugar

Mix ingredients and drop by tsp. Bake 10 - 12 minutes at 375°.

SOFT RAISIN COOKIES

Stella Boettcher

3 1/4 c. flour
1 1/2 c. sugar
1 c. milk
1 tsp. baking soda
1/2 tsp. salt
1/2 c. chopped nuts
3 eggs
1 c. butter, softened
2 tsp. grated lemon peel
1 tsp. vanilla
1 1/2 c. dark seedless raisins

In large bowl measure all ingredients except raisins and nuts. With mixer on low speed mix until well mixed, then on medium speed for 2 minutes. Stir in raisins and nuts. Preheat oven to 375°. Drop on a greased baking sheet by the tablespoon, 2" apart. Bake 12-15 minutes. Makes 2 1/2 dozen.

SUGAR COOKIES

Mrs. Timothy M. Poell

2 eggs
2 tsp. vanilla
2 c. sifted flour
1/2 tsp. salt
2/3 c. oil
1 c. brown sugar firmly packed
2 tsp. baking powder
cinnamon-sugar mixture

Beat eggs until well blended. Stir in oil and vanilla. Blend in sugar until mixture thickens. Add (sifted together) flour, baking powder, salt. Drop by tsp. 2" or so apart on an ungreased cookie sheet. Flatten with the bottom of a glass dipped in oil then the cinnamon and sugar mixture. Bake 8 - 10 minutes at 350°.

CHOCOLATE OATMEAL BROWNIES

Laureen Koehler

1/2 c. softened butter
1/3 c. brown sugar
1 tsp. vanilla
1/2 tsp. baking powder
1/2 tsp. cinnamon
1 c. oatmeal
1/3 c. sugar
1 egg
1/2 c. flour
1/4 tsp. salt
1/8 tsp. nutmeg
1 c. chocolate chips

Beat butter, sugars, egg and vanilla until light and fluffy. Blend in flour, baking powder, salt and spices. Then stir in oats and 1/2 chips. Spread in ungreased 9x9" pan. Sprinkle remaining chips. Bake at 350° 20 -25 minutes.

STRAWBERRY COOKIES — Aurelia Seeberger

3/4 c. Eagle brand milk
1 c. ground nuts
1 tsp. vanilla
Bottle of red sugar
1 c. flake coconut, chopped fine
2 pkgs. strawberry jello
Bottle of green sugar
1 pkg. sliced almonds

Mix milk, coconut, jello, nuts, and vanilla to form paste. Chill. Roll in small balls. Shape as strawberries. Roll berries in red sugar. Insert green almond in top for stem. Makes 4 dozen.

MOLASSES DATE-NUT BARS — Stella Boettcher

1/4 c. shortening
1/2 c. sugar
1 egg
1/2 c. molasses
2 c. flour
1 c. chopped dates
1/4 tsp. salt
1/4 tsp. baking soda
1 1/2 tsp. baking powder
1/2 c. milk
1 c. chopped nuts

Cream sugar and shortening. Add eggs and beat well. Add molasses. Sift dry ingredients and add alternately with milk. Add nuts and dates. Bake in two 8x8" pans greased. Pour in batter. Bake at 350° for 25-27 minutes. Cool and spread with powdered sugar icing. Cut in bars.

FROSTED APPLE BIT COOKIES — Shirley Meyer

2 c. flour
1/2 tsp. salt
1/4 c. butter
1 egg
1/3 c. milk
1 c. pared chopped apples
1/2 tsp. soda
1/4 tsp. nutmeg
1 c. brown sugar, firmly packed
1 tsp. vanilla
1 c. chopped walnuts
1 c. chocolate chips

Sift together the flour, soda, salt and nutmeg. Set aside. Cream the butter and gradually add the brown sugar, mix well. Blend in the egg and vanilla. Beat well and add to dry ingredients alternating with the milk beginning and ending with the dry ingredients. Stir in the nuts and apples and chocolate chips. Drop on to a greased cookie sheet. Bake at 375° for 12-15 minutes. Frost while warm.

Frosting:
2 c. sifted powdered sugar
1 tsp. cinnamon
3 tbsp. butter

Combine the sugar and butter and cinnamon. Add 2-3 tbsp. milk until spread consistancy.

KRISPIE COOKIES — Stella Boettcher

1 c. shortening
1 c. sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
2 1/4 c. flour
1 tsp. soda
1/2 tsp. baking powder
1/2 tsp. salt
2 c. oatmeal
2 c. rice krispies
1 c. coconut

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KRISPIE COOKIES, continued,

Cream shortening and sugar well. Add eggs and vanilla . Beat thoroughly. Sift flour, soda, baking powder and salt together. Mix in rest of dry ingredients. (Use your hands at this point to do a thorough job) Roll into small balls and press dough down on greased cookie sheet with fork. Bake 350° for 15 minutes.

CARROT COOKIES — Anna Merk by Judy Springer

3/4 c. sugar
1 egg
1/2 c. mashed carrots
2 tsp. baking powder
3/4 c. shortening
1 tsp. vanilla
1 tsp. salt
2 c. flour

Combine ingredients and bake 8-10 minutes at 350°

Icing:
Grated rind of 1 orange
juice of 1/2 orange
powdered sugar

Combine and frost cookie while hot.

RANGER COOKIES — Laureen Koehler

1 c. shortening
1 c. brown sugar
1 tsp. vanilla
1 tsp. soda
1/2 tsp. salt
2 c. rice krispies
1 c. sugar
2 eggs
2 c. flour
1/2 tsp. baking powder
2 c. oatmeal
1 c. coconut

Cream together the shortening, sugar and brown sugar. Add the eggs and vanilla. Combine the flour, soda, baking powder and salt. Stir into the creamed ingredients. Add the oatmeal, rice krispies, and coconut. Bake at 350° for 10 minutes.

SNOWY GLAZED APPLE SQUARES — Frances Schwartz

2 1/2 c. flour
1/2 tsp. salt
milk
1 1/3 c. sugar
1 tsp. cinnamon
1 c. shortening
2 eggs, separated
1 1/2 c. crushed corn flakes
6 c. sliced apples

Mix flour and salt. Cut in shortening. In a measuring cup beat 2 egg yolks. Add enough milk to make 2/3 c. liquid. Then add to flour mixture. Divide dough almost in half. Roll larger portion to fit 9x13" pan. Sprinkle cornflakes over lower crust. Spread apples over flakes. Mix sugar and cinnamon and sprinkle over apples. Roll out remaining dough and place on top. Seal edges. Bake at 350° for 1 hour.

SPRINGERELE COOKIES — Frances Schwartz

4 eggs
1 tbsp. grated lemon rind
2 tsp. anise seed
1 lb. powdered sugar
4 c. flour
1 tsp. baking powder

Beat eggs till light. Slowly add sugar, beating well. Add lemon rind and dry ingredients. Chill one hour. Roll out about ⅛"

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SPRINGERELE COOKIES, continued
thick. Then with a springerele roller, press designs on dough. Cut and place on greased cooked sheet. Let stand for 12 hours. Bake at 350° till lightly brown. Store in covered jar for several weeks.

HICKORY NUT DROPS — Stella Boettcher

1/3 c. shortening
2 tsp. baking powder
2 eggs
2 c. flour
1/2 c. milk
1 c. brown sugar
1 tsp. vanilla
1 c. hickory nuts, chopped

Cream the shortening and sugar. Add the eggs and beat well. Sift the dry ingredients and add alternately with the milk and vanilla. Add the nut meats. Drop by tsp. on greased baking sheet and bake at 375° for 15 minutes. This makes about 60 small cookies.

COCONUT COOKIES — Suzanne Howard

2 tbsp. oleo
1 c. sugar
2 eggs, slightly beaten
1 c. chopped dates

Put in skillet and cook 6 minutes. Remove from heat. Add 2 c. rice krispies. Form into balls and roll in coconut. Makes 4 dozen.

O'HENRY BARS — Leota Moore

4 c. oatmeal
1 c. brown sugar
1 c. oleo
1/4 c. white syrup

Measure all these ingredients into a mixing bowl and mix as you would a pie crust. Pat into a greased 10x15" pan. Bake at 350° for 15-20 minutes. Do not overbake. Cook; then spread with this frosting.

Frosting:
1 c. chocolate chips
3/4 c. peanut butter

Melt the chips and add the peanut butter. After this frosting has been spread on top of the above mixture, place the pan of bars in the refrigerator. Cool. Cut into bars and serve.

PEANUT CHEWS — Mary Catherine Poell

1/2 c. white corn syrup
1 6-oz. jar chunky peanut butter
1/2 c. sugar
3 c. cornflakes

Blend corn syrup and sugar together in sauce pan. Bring to a low boil and boil until sugar is dissolved. Stir in peanut butter and remove from heat. Stir in cornflakes. Drop by tsp. onto wax paper. Cool and serve. Makes 16.

CHOCOLATE PEANUT BUTTER PILEUPS — Cindy Meyn

1 c. peanut butter
1 pkg. Baker's German Sweet Chocolate
1 egg
1/2 c. sugar
(use 1 c. sugar for sweeter bar)

Mix peanut butter, sugar and egg until blended. Press or roll dough into 10x17" rectangle on ungreased baking sheet. Bake at 325 for 20 minutes. Remove from oven. Immediately arrange

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Chocolate Peanut Butter Pileups, continued,
chocolate on top and cover lightly with aluminum foil. Let stand 3 minutes and remove foil. Spread chocolate over entire surface and immediately cut into 2 x 1 inch bars. Cool. Makes about 30 bars.

Take Along Cookies

Marge Locke

1 lb. oleo
2/3 c. brown sugar
1 c. golden raisins
1 c. powdered sugar
½ tsp. lemon peel
½ tsp. baking powder
1 tsp. salt
1 c. quick oats, uncooked
1 egg
¼ c. water
2 c. flour
2 tbsp. lemon juice
2 tbsp. chopped walnuts

Soften oleo; beat together with brown sugar until creamy. Blend in egg and water. Mix and sift flour, baking powder and salt; add gradually to creamed mixture, stirring until well-blended. Stir in oats and raisins. Spread batter evenly in greased 15x10" jelly roll pan. Bake at 350° about 35 minutes. Cool.

To make frosting, combine powder sugar, lemon peel and juice. Spread over cookie surface; sprinkle with chopped nuts. When frosting is set, cut into bars. Carry to picnic in pan.

Ginger Crisps

Stella Boettcher

2 c. flour
1 c. sugar
3/4 c. butter
1 tsp. baking powder
½ tsp. salt
½ c. dark molasses
1½ tsp. ginger
1½ tsp. cinnamon
½ tsp. nutmeg
1 egg

Measure flour, sugar and remaining ingredients. Blend at low speed and then 2 minutes at medium speed.

Wrap dough in waxed paper in refrigerator for 1 hour. Heat oven to 375° for 8-10 minutes. Cool for 2 minutes on cookie sheet then remove. Roll dough in balls. Coat with sugar, flatten with glass. Sprinkle with sugar lightly. Grease cookie sheet.

Oatmeal Cookies

Suzanne Howard

1 c. sugar
1½ c. oatmeal
Dash of salt
¼ c. peanut butter
¼ c. milk
½ stick oleo
¼ tsp. vanilla

Combine sugar, milk, oleo and salt. Bring to boil and boil 1 minute. Remove from heat. Add vanilla and peanut butter. Stir until smooth. Pour over oatmeal and mix thoroughly. Drop on waxpaper. If too dry when ready to drop on paper add a little water to obtain right consistency.

Spicy Apple Bars

Helen Roever

1 c. light brown sugar
1 egg
3/4 c. sifted flour
¼ c. oleo
½ tsp. vanilla
1 tsp. baking powder

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Spicy Apple Bars, continued,

¼ tsp. salt
½ c. chopped nuts
3/4 tsp. cinnamon
1 c. chopped apples

Cream sugar, butter, eggs and vanilla until light and fluffy. Sift flour, baking powder, salt and cinnamon together. Stir into first mixture. Fold nuts and chopped apples into batter and spread in well-greased and floured 8" pan. Bake about 25 minutes at 350°. Don't overbake. Cut into bars while warm. Dust with powdered sugar.

Pfeffernuesse — Stella Boettcher

2 c. corn syrup
1 c. butter
10 c. cake flour
1 tsp. soda
¼ lb. citron cut fine
1 lemon, rind and juice
2 c. molasses
1½ c. brown sugar
2 tsp. cinnamon
½ tsp. cloves
¼ lb. almonds cut fine

Warm syrup. Add the butter and lemon juice. Add the other ingredients, mixing dry ingredients last. Make in tiny balls and bake about 15 minutes in 350° oven.

Snowball Cookies — Mary Lou Schwartz

1 c. soft butter
3/4 c. powdered sugar
2 c. flour
1 tsp. vanilla
¼ c. nuts
1 c. coconut

Mix above ingredients. Bake 350° for 10 minutes. After baking roll in powdered sugar when they are cool.

Unbaked Peanut Butter Bars — Mrs. Elmer Stolzer

1 c. sugar
1 c. peanut butter (chunky or plain)
10 c. cornflakes
1 c. dark corn syrup
2 c. chopped nuts or coconut

Stir sugar and syrup in heavy skillet over low heat until sugar dissolves. Remove from heat and blend in peanut butter, stirring untill smooth. Add cornflakes, nuts or coconut and blend well. Press down firmly into a buttered 9x13" pan and cut into bars while warm. This recipe is very good just like it is but if you happen to have other cereal like Rice Krispies, you may add the same amount of it in place of cornflakes. Also if chunky peanut butter is used the nuts may be omitted.

Peanut-Mallow Bars — Leota Moore

5 c. Cap'n Crunch Cereal
1/3 c. chunky peanut butter
4 c. miniature marshmallows
¼ c. butter or oleo

Pour cereal into large greased bowl. Melt marshmallows, peanut butter and oleo in saucepan; stir occasionally until smooth. Pour over cereal; stir until evenly coated. With greased hands, press down mixture into greased 9" square pan. Cool and cut into bars.

Mom's Sour Cream Cookie — Mrs. Joseph Poell

1 c. lard
3 eggs
2 tsp. baking powder
1 tsp. soda
2 c. sugar
1 c. sour cream
1 tsp. vanilla

Mix above ingredients. Add enough flour to make a stiff dough. Roll out thin and bake at 375° until light brown.

Oat Raisin Refrigerator Cookie — Frances Schwartz

1 c. brown sugar
1 c. shortening
2 tbsp. molasses
2 c. flour
½ tsp. salt
½ c. toasted wheat germ
3/4 c. sugar
2 eggs
1 tsp. vanilla
1 tsp. soda
2 c. oatmeal
1 c. raisins or chocolate chips

Cream shortening and sugar. Add eggs and beat thoroughly. Add molasses and vanilla. Add sifted dry ingredients, oatmeal and wheat germ. The dough may be shaped in rolls or chilled and dropped on cookie sheets. Bake at 350° for 10-12 mins.

Chocolate Oatmeal Brownies — Laureen Koehler

½ c. softened oleo
1/3 c. brown sugar
1 tsp. vanilla
½ tsp. baking powder
½ tsp. cinnamon
1 c. oatmeal
1/3 c. sugar
1 egg
½ c. flour
¼ tsp. salt
1/8 tsp. nutmeg
1 c. chocolate chips

Beat butter, sugars, egg and vanilla, until light and fluffy. Blend in flour, baking powder, salt and spices. Stir in oatmeal and ½ c. chips. Spread in ungreased 9x9" square pan. Sprinkle remaining chips on top. Bake at 350° for 20-25 minutes.

Fruit Bars — Margaret Koppes

1 c. sugar
1 c. water
1 c. raisins
½ c. oleo

Boil these ingredients for 4 minutes. Allow to cool to lukewarm.

Add:
1 beaten egg
2 c. flour
1 tsp. cinnamon
½ c. chopped nuts
½ tsp. salt
1 tsp. soda
½ c. chopped dates

Spread on a cookie sheet. Bake in 350° oven about 15-20 minutes. Ice with powdered sugar icing.

Date-Nut Cookies — Mrs. Joseph Poell

1 c. butter
3 eggs, unbeaten
4 tbsp. sour milk with 1 tsp. soda
1½ c. sugar
2½ c. flour

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Date-Nute Cookies, continued,

2 c. walnuts
½ tsp. allspice
1 lb. chopped dates
1 tsp. cinnamon

Cream together the butter and sugar. Add the rest of ingredients and mix well. Bake on buttered cookie sheet for 15 minutes in a 350°-375° oven.

Whole Wheat Banana Cookies

Stella Boettcher

2 c. whole wheat flour
3 tbsp. honey
¼ c. milk
1 mashed banana
8 tbsp. soybean oil
¼ c. water or fruit juice

Mix honey and shortening. Add bananas. Sift flour and blend. Add liquid until a fairly soft dough is formed. Dip hands in flour and make long rolls from the dough. Dip knife in cold water and cut rolls into thin slices. Place on greased cookie sheet. Bake 15 minutes in a medium oven.

Fruit Cake Cookies

Marge Locke

1 stick butter
1 c. brown sugar
4 eggs, well beaten
3 tbsp. orange juice
1 lb. raisins
½ lb. candied pineapple
1 tbsp. vanilla
½ tsp. nutmeg
3 c. flour
1 tsp. soda
1 lb. candied cherries
1 lb. shelled pecans

Cream butter, sugar; Add eggs, orange juice, vanilla and nutmeg. Sift 2½ c. flour and soda, then add this to the butter mixture. Mix fruit and nuts with remaining flour and combine with mixture. Drop dough from a teaspoon onto a greased cookie sheet. Bake at 350° for 10 minutes. Makes 9-10 dozen.

Monster Cookies

Mrs. Delmar Sand

12 eggs
2 lbs. brown sugar
4 c. sugar
3 tsp. vanilla
3 tsp. Karo syrup
8 tsp. soda
1 lb. butter
3 lb. peanut butter
18 c. oatmeal
1 lb. M&M candies
1 lb. chocolate chips

Mix ingredients in order given. Scoop with ice cream scoop onto a cookie sheet and flatten (6 to a sheet). Bake at 350° for 10-15 minutes. Let cool slightly before removing from cookie sheet. Makes 80 extra large cookies.

Anise Cookie

Frances Schwartz

4 eggs
3 tsp. anise seed
3 c. flour
1½ c. sugar
1 tsp. baking powder
¼ tsp. salt

Beat egg till light and foamy. Gradually add sugar and beat well. Add anise seed with dry ingredients. Mix well and drop on greased cookie sheet. Bake at 350° for 10-12 minutes. Anise extract may be used in place of the seed.

Orange Delight Cookies

Frances Schwartz

3/4 c. shortening
2 eggs
1½ tsp. grated orange rind
½ c. sour milk
½ c. nuts or coconut, if desired
1½ c. brown sugar
¼ tsp. salt
1½ tsp. baking powder
3 c. flour
½ tsp. soda

Mix ingredients together. Drop on greased cookie sheet. Bake at 350° about 10 minutes. This was State Fair Cookie Award 1976.

Whole Wheat Raisin Cookies

Stella Boettcher

2 c. whole wheat flour
½ c. raisins
2½ tbsp. honey
8 tbsp. soybean oil
¼ c. milk
¼ c. milk, water or any juice

Blend shortening and honey, add raisins. Sift flour and mix. Add milk and liquid gradually. Dip hands in flour and make long rolls from dough. Dip knife in cold water and cut ¼" slices. Place on greased cookie sheet and bake 15 minutes.

Peanut Butter Cookies

Mrs. Joseph Poell

1 c. sugar
1 c. shortening
4 eggs
4 c. flour
1 c. brown sugar
1 c. peanut butter
2 tsp. soda

Sift flour and soda together. Cream shortening, sugar and peanut butter together. Add eggs. Make a dough then drop by the teaspoon onto a cookie sheet. Press out with fork and bake in medium oven.

Oatmeal Cookies

Katherine Hoffman

1 c. brown sugar
1 c. shortening
1 tsp. soda
2 c. oatmeal
1 c. sugar
2 eggs
½ c. nuts
2 c. flour

Cream the sugars and shortening then add the eggs. Mix with remaining ingredients. Shape into balls, then flatten. Bake on greased cookie sheet in a moderate oven until a light brown.

Zucchini Bars

Marge Locke

3/4 c. oleo
½ c. brown sugar
1 tsp. vanilla
½ tsp. salt
3/4 c. coconut
3/4 c. dates
½ c. sugar
2 eggs
1 3/4 c. flour
1½ tsp. baking powder
3/4 c. raisins
2 c. grated zucchini

Cream oleo, sugar together then add eggs and vanilla. Beat until blended then add flour, salt and baking powder. Mix well. Add fruit and zucchini. Spread mixture into greased 10x15" pan. Bake at 350° for 35-40 minutes. When partly cooled drizzle powdered sugar icing over top. Cut into bars.

Drop Sugar Cookies

Mrs. Josephine McWade

2½ c. flour
½ tsp. soda
½ c. shortening
1 tsp. vanilla
2 tbsp. milk
3/4 tsp. salt
½ c. oleo
1 c. sugar
1 egg

Sift together flour, salt and soda. Using electric mixer, cream together oleo and shortening in large bowl; gradually add sugar and continue beating until light and fluffy. Beat in vanilla and egg. Add flour mixture and beat until smooth; blend in milk. Drop by teaspoon about 3" apart onto greased baking sheets. Flatten with bottom of glass dipped in sugar. Bake 400° about 12 minutes or until edges are lightly browned. Yield 5½ dozen.

Potato-chip Cookies

Leota Moore

1 c. brown sugar
2 eggs
1 tsp. vanilla
1 tsp. baking powder
1 pkg. flavored chips
1 stick oleo
1 c. sugar
2 c. flour
2 c. crushed potato chips

Cream together sugars, oleo and eggs. Add vanilla and mix well. Add the dry ingredients and mix well. Drop on buttered sheet and bake at 350° for 10 minutes.

Peanut Butter Creams

Mary Catherine Poell

1 egg
½ tsp. vanilla
1/8 tsp. salt
1 additional c. powdered sugar
1/3 c. peanut butter
1 tbsp. soft butter
1 c. sifted powder sugar
3/4 c. finely chopped salted peanuts

Beat egg with rotary egg beater in bowl. Beat in peanut butter, soft butter, vanilla, salt and 1 c. sifted powdered sugar. Shape into tiny balls. (More powdered sugar may be added in to make dough firm enough to handle.) Roll each ball in nuts and place on wax paper, refrigerating until firm.

Yeast Cookies

Edith Greiveldinger

3 sticks oleo or butter
1 c. coconut
2/3 c. warm water
½ tsp. salt
1 c. oatmeal
2 pkgs. yeast
3 c. flour
Jam or dried fruits

Cream oleo and add oatmeal and coconut. Dissolve the yeast in 2/3 c. warm water and add to the mixture. Next add the flour and salt. Blend well. Chill several hours or overnight. Shape in walnut size balls. Roll in sugar. Place on cookie sheet and make dent in each cookie. Fill with jam, dried fruit or apricots or whatever mixture you prefer.

Little Secrets

Marie Doebele

1 c. oleo
1 tsp. vanilla
3 c. flour
1½ c. brown sugar
2 tsp. rum extract
1 c. finely chopped pecans
Chocolate peanuts or chocolate stars

Cream together oleo and brown sugar. Add vanilla and rum extract. Next add the flour and pecans. Wrap 1 level tbsp. dough around milk chocolate peanuts or star candies and roll into round ball. Bake 10-12 minutes in 350° oven.

Glaze:
2 c. powdered sugar
1 tsp. rum extract
1/3 c. evaporated milk

Dip cookies into this glaze. The glaze may be tinted different colors. Good Christmas cookies.

Brownies

Mrs. Elmer Stolzer

1 stick oleo
¼ c. cocoa
2 c. flour
2 eggs, beaten
1 tsp. soda
½ c. crisco oil
2 c. sugar
½ tsp. salt
1 tsp. vanilla
1 c. sour milk

Bring oleo, oil and cocoa to a boil over medium heat. Pour this mixture over the remaining ingredients and mix well. Pour into a 11x17" pan and bake at 400° for 20 minutes. Frost with the following:

1 stick oleo
5 tbsp. milk
1 tsp. vanilla
¼ c. cocoa
1 box powdered sugar

Boil the oleo, cocoa and milk. Pour the mixture over the powdered sugar. Beat well and add vanilla. Spread over brownies.

Pfeffernuesse

Frances Schwartz

1½ c. syrup
½ c. sugar
½ c. brown sugar
¼ tsp. cloves
¼ tsp. allspice
1 c. nuts, chopped
1½ tsp. baking powder
¼ c. butter
½ c. shortening
½ tsp. anise seed
¼ tsp. cinnamon
¼ tsp. pepper
½ c. coffee
5½ c. flour

Mix all together, This will be a stiff dough. Form into 3/4 inch diameter. Roll. Let stand for 24 hours. Slice into one inch pieces. Bake at 375° for 8-10 minutes. Cool and store in air tight container. Aging improves the taste.

Irish Drop Cookies

Stella Boettcher

1½ c. raisins
1 c. sugar
2/3 c. shortening
1 tsp. nutmeg
1 tsp. soda
1 c. brown sugar
1 tsp. cinnamon
½ tsp. salt

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Irish Drop Cookies, continued,

2 eggs
3 c. flour

Boil raisins. When cooked drain all but ½ c. juice. Add the soda to the raisins and juice. Mix thoroughly with the remaining ingredients. Nuts may be added if desired. Drop by the spoonful on cookie sheet. Bake in moderate oven for 10-15 minutes.

Oatmeal Bars — Mrs. Ed Hynek

1 c. oatmeal
1 c. sugar
½ tsp. salt
2 eggs
1 tsp. soda
1 stick oleo
1 tsp. vanilla
1¼ c. boiling water
1 c. brown sugar
1½ c. flour

Pour boiling water over oatmeal and oleo. Let stand 20 minutes. Stir in eggs, sugars, vanilla, soda and salt. Mix well. Add flour. Bake on cookie sheet for 20-30 minutes at 350°. Frost while hot.

Frosting:

6 tbsp. oleo
4 tbsp. cream
1 c. brown sugar

Combine oleo, sugar and cream. Boil 1½ minutes, cool slightly. Pour over bars. Chopped walnuts may be sprinkled over top.

Springerlies (Anise Cookies) — Aurelia Seeberger

4 large eggs
1 tsp. salt
1 tsp. anise flavoring
2 c. sugar
1 tsp. baker's ammonia
4 c. flour

Mix together the eggs, sugar and salt. Add baker's ammonia broken into fine pieces along with anise flavoring. Beat 15 minutes at a little more than medium speed. Add flour gradually until mixture is no longer sticky. Roll out with large rolling pin and strew anise seed over dough. Use anise cookie rolling pin to make designs. Cut apart and leave cookies lie overnight. Bake in 325° oven.

Bar Cookies — Elizabeth Jueneman

24 graham crackers, crushed
¼ lb. sugar
1 c. coconut
1 large Hershey bar
¼ lb. oleo
1 can Eagle Brand milk
1 c. nuts

Combine crackers, oleo and sugar and pack in a 9x13" pan. Bake 15 minutes at 375°. Combine milk, coconut and nuts and pour over baked mixture. Bake this ten more minutes. Melt Hershey bar and pour over baked cookies. Cut in bars.

Raisin Honey Drops — Stella Boettcher

3/4 c. honey
3/4 c. oleo
2 c. sifted flour
3/4 c. sugar
1 egg
1 tsp. salt

continued on p. 54

Raisin Honey Drops, continued,

½ tsp. soda
2 c. uncooked rolled oats
1 tsp. cinnamon
1 c. seedless raisins

Cream honey, sugar, oleo and egg. Add the sifted dry ingredients. Add the oats and raisins, mixing well. Bake on the upper shelf of moderate oven (375°) for 12-14 minutes. Drop by teaspoon on greased cookie sheet. Makes about 4 dozen.

Peanutty Zucchini Brownies

Maxine Koehler

1 c. cold water,
¼ c. powdered milk
¼ c. carof or cocoa
1 tbsp. lemon juice
Zucchini (enough to make 3 c. in blender)
2 tsp. vanilla
1 tsp. burnt sugar flavoring
2 stick oleo
2 c. sugar
2 eggs
2½ c. flour
2 tsp. baking powder
1 tsp. soda
1 tsp. cinnamon

Blend in blender to coarse: cold water, carof, powdered milk, lemon juice, zucchini, vanilla and burnt sugar flavoring. In a large mixing bowl combine oleo, sugar and eggs (one at a time). Sift together flour, baking powder, soda and cinnamon. Add alternately with mixture in the blender. Pour into 2 greased 9x13" pans or a 11x16" sheet pan. Bake at 350° for 20-25 minutes.

Icing:

¼ c. milk
1 tbsp. margarine
20 marshmallows
1 tsp. vanilla
3/4 c. honey
¼ c. carof (cocoa)
1 c. peanut butter
½ tsp. burnt sugar flavoring

Combine cocoa, honey before cooking; add milk and margarine. Bring to a boil and boil 2 minutes. Remove from fire and add remaining ingredients. Mix well and spread on cool but not cold brownies.

Triplet Cookies

Laureen Koehler

1 c. brown sugar
1 c. shortening
2½ c. flour
1 tsp. soda
1 c. sugar
2 eggs
1 tsp. salt

Cream and add eggs, then dry ingredients. Divide dough.

First Part:

½ c. marshino cherries
¼ tsp almond extract
½ c. coconut

Second Part:

¼ c. chocolate chips

Melt chips over hot water. Shape into balls. Bake and roll in powdered sugar. Bake on greased baking sheet 350° about 15-18 minutes.

Cranberry Bundt Cake

Frances Schwartz

1 c. sugar
2 eggs
1 tsp. soda
¼ tsp. baking powder
1 tsp. orange extract
1 c. cut dates
¾ c. oleo
2 c. flour
¼ tsp. salt
1 c. buttermilk
1 c. cut cranberries
½ c. nuts

Mix all together, and put in bundt pan. Bake in moderate oven for 1 hour.

Fresh Apple Cake

Edna Laue

2 c. chopped apples
1 c. sugar
1½ c. flour
1 tsp. soda
½ tsp. salt
½ c. cooking oil
1 beaten egg
1 tsp. vanilla
½ c. flaked coconut
½ c. chopped nuts

Mix chopped apples and sugar. Let stand while preparing the following or until juice has formed. Sift flour, soda and salt together. Add to apples and sugar. Add remaining ingredients and mix until well blended. Pour into greased and floured 8x12" pan. Bake in 350°, or 325° (glass pan) oven. Bake for 40-45 minutes. Top with cool whip or ice cream when served. Cake freezes well.

My Greatgrandmother Wm. Mathewson's Prize Cake

Mary Catherine Poell

2 c. sugar
2/3 c. crisco
3 tsp. baking powder
scant 3 c. flour
¼ tsp. vanilla
1¼ c. water
¼ tsp. salt
5-6 egg whites
¼ tsp. lemon extract

Sift together 3 times, flour, salt and baking powder. Cream crisco and sugar. Add a little of the water while mixing until 1/3 of the water is used. Beat thoroughly and then add flour and the rest of the water alternately, beating well. Add flavoring and stiffly beaten egg whites. Bake in 2 large or 3 small cake pans, 30 minutes in a 375° oven.

German Bundt Cake

Judy Springer

3 sticks butter
8 eggs, beaten
1 tsp. vanilla
2½ c. sugar
3 c. flour

Cream butter and sugar; add eggs alternately with flour. Add vanilla; blend well. Pour into greased and floured tube pan. Bake at 275° for 2 hours. Leave in pan 5 minutes; remove.

Never-fail Frosting

Mary Catherine Poell

1½ c. sugar
4 tbsp. water
2 tsp. cold water
2 egg whites
1 tsp. plain gelatin

Put sugar, egg whites and water (4 tbsp.) in double boiler and beat until it is too thick to beat well. Add plain gelatin dissolved in cold water. Add to hot syrup before removing from the fire and beat until stiff enough to spread.

Buttermilk Spice Cake

Stella Boettcher

2 c. plus 2 tbsp. flour
3/4 tsp. soda
1 tsp. salt
1 tsp. baking powder
½ c. soft shortening
3 eggs
1 c. sugar
3/4 tsp. cloves
3/4 tsp. cinnamon
3/4 c. brown sugar
1 c. buttermilk

Heat oven to 350°. Grease well and dust with flour two round layer pans 9x1½" or an oblong pan, 13x9x2". Sift dry ingredients into bowl. Add brown sugar, shortening and buttermilk. Beat 2 minutes at medium speed or 300 strokes by hand. Scrape sides and bottom of bowl constantly. Add eggs. Beat 2 more minutes, scraping bowl constantly. Pour into prepared pans. Bake layers 35-40 minutes or oblong 45-50 minutes. Cool. Ice as desired.

Chip and Cherry Cake

Frances Schwartz

3 eggs
1½ c. flour
¼ tsp. salt
1 c. candied cherries, cut
1 c. dates, cut
1 c. sugar
1½ tsp. baking powder
1 c. chopped pecans
1 c. chocolate chips

Beat eggs well, add sugar while beating. Add dry ingredients. Fold in rest of mixture. Put in greased and floured 9x5x3" pan. Bake in 325° oven for 60-70 minutes. Place a pan of water in oven when baking.

Mayonnaise Cake

Josephine Fritchie

2 c. flour
½ c. cocoa
1 c. mayonnaise
1 c. sugar
2 tbsp. soda
1 c. water

Sift flour, sugar, cocoa and soda together. Add mayonnaise and water. Mix together and bake about 25 minutes at 375°.

Pineapple Sheet Cake

Laureen Koehler

2 eggs
2 tsp. soda
1-No. 2 can pineapple
½ c. nuts (optional)
1 c. sugar
3/4 c. sugar
½ tsp. vanilla
2 c. flour

continued on p. 57.

Pineapple Sheet Cake, continued,

Beat eggs until light and fluffy; add sugar. Sift flour, soda and 3/4 c. sugar together. Add flour mixture to egg mixture alternately with pineapple (use juice also). Add vanilla and nuts. Bake 350° on greased and floured cookie sheet about 20 minutes or until done. Frost while hot with glaze.

Glaze:

½ stick oleo
1 tbsp. orange juice
3 tbsp. milk
powdered sugar

Bring oleo and milk to boil. Remove from heat and add orange juice. Add enough powdered sugar to acquire desired thickness. Beat and when cake is done frost.

White Mountain Icing — Mrs. John A. Hynek

3/4 c. sugar
3 tbsp. water
½ tsp. vanilla
3/8 corn syrup
3 egg whites

Mix sugar, syrup and water. Cook over medium heat till it spins a thread. When it begins to boil, begin beating egg whites until stiff. Pour syrup slowly over the egg whites, beating constantly. Beat until frosting stands in stiff peaks. Add the vanilla and beat.

Sugar Glaze for Doughnuts — Frances Schwartz

1½ c. sugar
½ c. powdered sugar
3/4 c. water

Bring sugar and water to a boil and simmer 3 minutes. Remove from heat and add powdered sugar. Dip doughnuts and place on wax paper. Cool. May also be used as a cookie glaze.

Cottage Cheese Fudge Cupcakes — Laureen Koehler

1 3/4 c. sugar
2/3 c. butter
2 eggs
1 tsp. vanilla
2½ c. flour
1½ tsp. baking powder
½ tsp. salt
½ c. buttermilk
½ c. creamed cottage cheese
½ c. cocoa
½ c. boiling coffee

Cream the sugar and butter, add eggs and beat well. Next add buttermilk and cottage cheese and beat well. Sift together the flour, baking soda and salt. Add and beat well. Make a heavy, smooth paste of cocoa and boiling coffee. Cool slightly. Add and blend well. Pour into muffin baking cups. Bake at 350° for about 20 minutes or until done.

Zucchini Surprise Cake — Maxine Koehler

1½ c. oil
4 eggs
2½ c. whole wheat flour (¼ c. more using honey)
3 tsp. baking powder
2 c. honey or sugar
¼ c. hot water
¼ tsp. salt

continued on p. 58

Zucchini Surprise Cake, continued,

1 tsp. cinnamon
1 tsp. nutmeg
1½ c. grated zucchini
1 c. nuts
1 tsp. vanilla

Sift dry ingredients together. Combine oil, sugar, and beat until smooth. Add eggs and blend well. Add hot water and dry ingredients alternately. Stir in zucchini, nuts and vanilla. Beat well. Bake in greased 9x13" pan at 350° for 25 minutes.

Holiday Rum Cake — LaVonne Cook

1 cherry chip cake mix
1 pkg. pineapple instant pudding
4 eggs
3/4 c. oil
3/4 c. rum

Bake at 350° for 45 minutes in a bundt pan. Frost with powdered sugar frosting while hot.

Ugly Duckling Pudding Cake — Mrs. Paul Rettig

1 pkg. yellow cake mix
1 pkg. lemon instant pudding mix
1-16 oz. fruit cocktail including syrup
1 c. Baker coconut
4 eggs
¼ c. oil

Blend all ingredients in large bowl. Beat 4 minutes at medium speed. Pour into greased and floured pan either 2 layers or a 13x9" pan. Bake 325° for 45 minutes or until cake is done. Do not underbake.

Frosting

½ c. butter
½ c. margarine
½ c. sugar
½ c. evaporated milk
1½ c. coconut
desired flavoring

Combine butter, margarine, sugar and milk in saucepan and boil 2 minutes. Add flavorings and coconut. The cake is also good with powdered sugar frosting and coconut.

Date Cake — Mary Margaret Meier

1 c. dates (cut up)
6 oz. chocolate chips
1 c. hot water
¼ c. chopped nuts
1 tsp. soda
½ c. sugar
1 c. sugar
½ c. shortening
2 eggs
1½ c. flour
½ tsp. salt
1 tsp. vanilla

Combine dates, hot water and soda, let stand. Mix together sugar, shortening and eggs. Blend in flour and salt to sugar mixture. Add the dates, hot water and soda mixture and stir well. Add vanilla and pour into 13x9" pan, greased and floured. Sprinkle chocolate chips, nuts and sugar on top of batter. Bake in 350° oven for 35-40 minutes.

Easy Does It Frostin'

Cindy Meyn

6 squares Baker's sweet chocolate
1 c. sour cream

Melt chocolate over very low heat. Gradually blend in sour cream and its ready to spread. Makes 2 cups. Recipe may be doubled.

Applesauce Cake

Katherine Hoffman

1 pkg. yellow cake mix
½ tsp. cinnamon
1 c. sieved applesauce
¼ c. oil
½ c. raisins or walnuts
1 pkg. instant vanilla pudding
½ tsp. nutmeg
½ c. water
4 eggs

Combine all ingredients in mixing bowl and beat at medium speed for 4 minutes. Pour into 2 greased and floured 8x4" loaf pans. Bake at 350° for 50-55 minutes or until tester comes out clean. Cool in pan for 15 minutes then remove from pans. Good toasted, used as cake or sweet sandwiches.

Super Apple Cake

Madeline Wohlbrandt

1 can apple pie filling
3 eggs
½ tsp. salt
3/4 c. nutmeats
2 c. flour
1 c. sugar
1½ tsp. soda
1 tsp. vanilla

Mix above ingredients. Put into 13x9x2" pan. Bake at 350° for 50 minutes. Prick holes in cake while hot.

Topping

1 c. sugar
½ c. sour cream
½ tsp. salt

Mix and barely let come to boil. Pour over cake while both are hot.

Mystery Chocolate Cake

Mrs. Ed Hynek

2/3 c. butter
1½ c. sugar
3 eggs
1 tsp. vanilla
½ c. breakfast cocoa (not instant)
2/3 c. rinsed, drained and finely chopped sauerkraut
2¼ c. flour
1 tsp. baking powder
1 tsp. baking soda
¼ tsp. salt
1 c. water

Cream butter until consistency of mayonnaise. Add sugar gradually creaming after each addition. Beat in eggs and vanilla. Mix and sift dry ingredients; add alternately with water to egg mixture. Stir in kraut. Turn into 2 greased and floured 8" round pans. Bake at 350° for 30 minutes or until cake is done. Frost with regular frosting or

Mocha Whipped Cream

1½ c. heavy cream
1 tbsp. instant coffee
1 tsp. vanilla
3 tbsp. sugar
2 tsp. cocoa

continued on p. 60

Mocha Whipped Cream, continued,
Whip cream with sugar, coffee, cocoa and vanilla until soft peaks form. Makes about 3 cups.

Hummingbird Cake — Laureen Koehler

3 c. flour
2 c. sugar
1 tsp. soda
1 tsp. cinnamon
2 c. chopped ripe bananas
½ c. pecans
3 eggs
1½ tsp. vanilla
1-8oz. can crushed pineapple and juice
1½ c. oil

Mix dry ingredients in bowl, add all other ingredients in order given. Mix well, but do not beat. Bake in a greased and floured tube pan. Bundt par. works well. Bake at 350° for 1 hour and 15 minutes. Cool in pan but do not turn upside down to cool.

Cream Cheese Icing

1- 8 oz. pkg. cream cheese
1 tsp vanilla
1 stick oleo
1 box powder sugar

Cream together the above ingredients and spread on cool cake.

14 Carat Cake — Laureen Koehler

2 c. flour
2 tsp. baking powder
1½ tsp. baking soda
1 tsp. salt
2 tsp. cinnamon
2 c. sugar
1½ c. oil
4 eggs
2 c. grated carrots
8½ oz. can crushed pineapple
½ c. chopped nuts

Sift together flour, baking powder, soda, salt and cinnamon. Add sugar, oil and eggs. Mix well. Add carrots, drained pineapple and nuts. Turn into 3 greased and floured 9" layer pans. Bake at 350° for 30 to 40 minutes or until cake tests done. Cool a few minutes in pans, then turn over and cool on wire racks. Fill layers, top and sides with the cream cheese icing above.

Cola Cake — LaDona Sedlacek

1 c. flour
½ tsp. baking powder
½ c. carbonated cola beverage
2 tbsp. unsweetened cocoa
1 beaten egg
1 c. sugar
½ c. margarine
¼ c. miniature marshmallows
¼ c. buttermilk or sour milk

In large bowl mix flour, sugar and soda; set aside. In saucepan over low heat stir margarine, cola, marshmallows and cocoa until blended and marshmallows melt. With fork or whip stir into flour mixture. Stir in buttermilk and egg until blended. Turn into greased 8x8x2 inch pan. Bake 350° for 30 minutes. Cool in pan on rack. Frost with chocolate frosting.

Chocolate Frosting

¼ c. margarine
2 Tbsp. unsweetened cocoa
continued on p. 61.

Chocolate Frosting, continued,

2 tbsp. cola beverage
1½ c. powdered sugar
½ c. chopped nuts

In saucepan over low heat stir margarine, cocoa and cola until blended. Remove from heat. Beat in sugar until smooth, then stir in nuts.

Sweetheart Party Cake

Judy Springer

1-10 oz. frozen strawberries
2 c. cream
1-9 or 10" angel food cake
1 envelope unflavored gelatin
2 tbsp. sugar

Thaw strawberries. Drain well. Over juice sprinkle gelatin until it softens. Set dish in pan of hot water and stir until gelatin dissolves. Combine with berries. Barely cool. Do not let mixture congeal. Whip cream and sugar. Fold in strawberry mixture. Cut cake into two layers. Do like all other filled angel cakes.

Delicious Pound Cake

Stella Boettcher

1 lb. butter
pinch of salt
2 c. whole wheat flour
Juice of 1 orange
2 c. brown sugar
6 egg yolks
Rind of 2 oranges
6 egg whites

Cream butter. Gradually add brown sugar and salt, creaming until fluffy. Add egg yolks one at a time and beat well. Add flour, rind and juice. Beat egg whites stiff and fold into mixture. Bake in loaf pan at 300° for 1 hour.

Pork Fruit Cake

Margaret Koehler

1 lb. ground pork sausage
1 c. sour milk
2 c. brown sugar
1½ tbsp. soda dissolved in a little warm water
6 c. flour
2 tsp. nutmeg
2 tsp. cinnamon
1 lb. currants
2 (6 oz.) jars candied cherries
1 lb. broken nut meats
2 c. boiling water
6 eggs
2 tsp. salt
1 tsp. allspice
1 tsp. cloves
1 lb. white raisins
¼ lb. fruit mix
2 (6 oz.) jars candied pineapple

Pour boiling water over pork. Stir and cool. Stir in each ingredient. Add to pork mixture. (Currents and raisins do not have to be floured). Bake in slow oven 275° about 1 hour and 15 minutes. Can be decorated with candied cherries, nuts and pineapple.

Date Cake

Stella Boettcher

1 c. chopped dates
3/4 c. oleo or shortening
2 eggs
1 tsp. baking powder
1¼ c. boiling water
1 c. sugar
1½ c. flour
½ tsp. salt

continued on p. 62

Date Cake, continued,

1 tsp. vanilla
½ c. chocolate chips
¼ c. nuts
½ c. sugar

Combine dates and boiling water and let set. Cream oleo, sugar, eggs and add date mixture to which 1 tsp. soda was added. Add flour, baking powder and salt. Beat well and add vanilla. Pour into 13x9" greased and lightly floured pan. Mix nuts, chocolate chips, sugar, and sprinkle over cake mix. Bake 350° for 35-45 minutes.

Watergate Cake

Jeannette Hanson

1 box white or yellow cake mix
1 c. oil
½ c. chopped nuts
1 pkg. pistachio instant pudding
3 eggs
1 c. club soda

Mix the cake mix and pudding mix. Make a well in the center. Add oil, eggs, chopped nuts, club soda and mix well. Pour into greased tubular cake pan. Bake 45 minutes at 350°.

Icing

2 pkgs. dream whip
1 pkg. instant pistachio pudding
1¼ c. milk

Beat dream whip and milk at high speed, gradually adding pudding until it forms peaks.

Fruit Cocktail Cake

Mrs. Art Roever

2 c. sifted flour
1 tsp. salt
2 eggs
2 tsp. soda
1½ c. sugar
1 lb 13 oz. fruit cocktail

Mix all together. Bake 350° for 30-40 minutes. Sprinkle on top ½ c. nuts and ½ c. brown sugar. Serve with whipped cream.

Filled Hostess Cupcakes

Naomi Burke

1 Chocolate cake mix

Mix cupcakes according to box instructions. Fill the 24-30 cupcakes with the following filling.

Filling

½ c. milk
1 tsp. vanilla
½ c. sugar
2 tbsp. flour
½ c. white shortening

Mix the milk and flour together and heat over medium heat until thick. Add vanilla and cool. Mix in mixing bowl shortening and sugar. Beat shortening and sugar until fluffy. Add to first mixture. Beat until doubled in bulk. Use cake decorator to force into top of cupcakes. With practice you will learn how much to force into the cupcakes. When the filling starts coming out of the top you have too much. Frost cupcakes.

Oatmeal Cake

Edna Laue

1 c. boiling water
1 c. oatmeal
2 eggs, beaten
1 c. brown sugar
½ c. white sugar
½ c. shortening
½ c. chopped nuts
½ c. chopped dates
1 c. pre-sifted flour
1 tsp. soda
½ tsp. cinnamon
½ tsp. cloves
½ tsp. salt

Pour the boiling water over the oatmeal and let cool until lukewarm. Cream sugar and shortening. Add beaten eggs. Add oatmeal mixture and then the sifted dry ingredients. The dates and nuts are added last. Bake in 8x12" greased and floured pan at 350° oven for 35-40 minutes. May be served plain or iced with your favorite frosting. Cake freezes well.

Best Ever Strawberry Cake

Laureen Koehler

1 white cake mix
1 c. cooking oil
4 eggs
1 c. coconut
1 box strawberry jello
½ c. milk
1 c. fresh or frozen strawberries
1 c. nuts (pecans)

Blend together cake mix and jello. Add oil and milk and beat. Add eggs one at a time and beat again until eggs are well blended. Fold into the batter-berries, nuts and coconut. Pour into 3 cake pans, greased and floured, or you may use a 9x13" pan.

Frosting

1 box powdered sugar
½ c. pecans
½ c. drained strawberries (may need a little juice)
1 stick oleo, melted
½ c. coconut

Mix the above ingredients. Frost cake when cool. Cake is better made ahead a couple days. Store in refrigerator.

Pumpkin Walnut Cake

Judy Springer

3 c. sifted flour
2 tsp. soda
3½ tsp. cinnamon
4 lge. eggs, well beaten
1 1-lb. can pumpkin
2 tsp. baking powder
1 tsp. salt
2 c. sugar
1½ c. corn oil
1 c. coarsely chopped black walnuts

Sift flour, baking powder, soda, salt and cinnamon together on waxed paper. Add sugar to eggs beating until thick and lemon colored. Pour in corn oil. Blend in sifted dry ingredients with mixer at low speed, alternately with pumpkin beginning and ending with dry ingredients. Beat until smooth after each addition. Stir in walnuts. Pour into ungreased tube pan. Bake at 350° for 1 hour. Let cool in pan. Yield: 24 servings.

Grape Jelly

Elsie Prall

Mash grapes. Do not use any water-cook and drain. Let your juice sit in refrigerator overnight in a glass or crockery container. In morning measure juices and sugar. 1½ c. sugar to 1 c. boiled juice. Bring to rolling boil. Boil 1 minute and can in jars.

Watermelon Pickles

Stella Boettcher

4 lbs. thick watermelon rind-prepared
Lime prepared with 2 quarts cold water and 2 tbsp. high calcium hydrated lime
2 tbsp. whole allspice
10-2" pieces stick cinnamon
1 quart water
2 tbsp. whole cloves
1½ quarts vinegar
4½ lbs. sugar

Select thick rind from a firm, not overripe melon. Trim off green skin and red pulp. Cut rind into inch cubes. Soak 2½ hours in lime water. Drain, cover with fresh water. Cook 1½ hours until tender, adding more water if necessary. Let stand overnight. Drain. Put spices loosely in a clean white cloth and tie top tightly. Bring to boiling the spices, vinegar, 1 quart water and sugar. Add melon rind and boil gently for 2 hours or until syrupy and moderately thick. Remove spice bag. Pack melon rind in sterile hot jars and pour spiced liquid over them. Fill jars to the top.

Linburg Special

Stella Boettcher

2 medium size cabbage
8 onions
½ c. salt
6 c. sugar
1 tsp. mustard seed
8 carrots
8 peppers, 4 red - 4 green
3 pints vinegar
1 tsp. celery seed

Grind the cabbage, carrots, onions and peppers all together. Let stand two hours with salt. Drain and add vinegar, sugar, celery seed and mustard seed. Seal. Do not cook.

Shake and Bake Mix

Frances Schwartz

4 c. flour
4 tbsp. salt
2 tsp. garlic powder
3 tbsp. paprika
4 c. cracker crumbs
2 tbsp. sugar
2 tsp. onion powder
¼ c. salad oil

Mix all together. Store in cool dry place. Take out the amount needed for meat or fowl.

Play Dough

LaDona Sedlacek

3 c. flour
1½ c. salt
3 tsp. salad oil
3 c. water
6 tsp. cream of tartar
food coloring

Mix dry ingredients with water coloring and oil. Mix gradually in heavy aluminum saucepan. Cook 3 minutes or until mixture pulls away from sides of pan. Cool and knead. Store in plastic bags.

Salt Ceramic

LaDona Sedlacek

1 c. salt
3/4 c. cold water
½ c. cornstarch

Cook in top of double boiler and in 2 minutes it will form a glob or mass. Place the mass on wax paper until it cools enough to handle then knead (as bread dough) for 3 minutes. May be rolled into a ball and wrapped in foil until used-several days.

Sweet Sour Franks (Appetizer)

LaDona Sedlacek

3 tbsp. cornstarch
1 c. pineapple juice
1-8 oz. can tomato sauce
1 ½ lbs. frankfurters (sliced into bite-size pieces)
1/3 c. sugar
1-16 oz. can drained pineapple chunks
1/3 c. vinegar

In blazer pan or chafing dish, combine cornstarch and sugar. Blend in pineapple juice. Stir in tomato sauce and vinegar. Cook and stir over direct heat till thickened and bubbly. Cover; simmer for 5 minutes. Add frankfurters and pineapple. Heat through. Keep warm over hot water.

Cheese Balls

Shirley Laue

2-8 oz. pkg. cream cheese, room temperature
1 small blue cheese (2 oz.)
Garlic salt to taste
1 tsp. worcestershire sauce

Mix well, then refrigerate. Roll into a ball. Then roll in chopped nuts or parsley- or a combination of the two.

Spiced or Pickled Eggs

Stella Boettcher

1 dz. eggs, hard cooked and peeled
1½ c. apple cider
1½ tsp. salt
1 clove garlic, peeled
½ onion sliced (optional)
½ c. white vinegar
1 tsp. pickling spice
Red hots

Simmer spice ingredients for five minutes. Pour over eggs in jar. Cover and refrigerate for several hours to season. When ready to serve, drain eggs.

Spicy Relish Stuffed Eggs

Stella Boettcher

6 hard cooked eggs
1 tbsp. pickle relish
¼ tsp. salt
¼ c. mayonnaise
½ tsp. prepared mustard
1/8 tsp. pepper

Cut eggs in half lengthwise; carefully remove yolks to a small bowl. Mash with fork. Add mayonnaise and seasoning. Mix well. Spoon mixture into whites. Cover and refrigerate. Before serving garnish with parsley.

Liver and Cheese Dip

Frances Schwartz

1 lb. liverwurst
½ tsp. curry powder
1-8 oz. cream cheese
½ pkg. onion soup mix

Mix all together. Chill and serve with crackers.

Snack Balls

Frances Schwartz

1 c. margarine
3 oz. sharp cheese, grated
2 c. rice krispies
2 c. flour
½ tsp. salt

Mix the above ingredients together well. Form into balls. Bake at 350° for 15 minutes.

Caramel Popcorn

Mary Lou Schwartz

1 c. butter
½ c. corn syrup
½ tsp. soda
8 quarts popcorn
2 c. brown sugar
1 tsp. salt
1 tsp. vanilla

Bring the butter, brown sugar, corn syrup and salt to a boil stirring constantly. Let boil without stirring 5 minutes more. Remove from heat and add soda and vanilla. Pour over popcorn.

Popcorn Ball Syrup

Laureen Koehler

1 c. sugar
1/3 c. white syrup
1/3 c. nuts
3/4 tsp. salt
3/4 tsp. vanilla
3 quarts popped corn

Mix 5 ingredients well. Cook until it reaches (270°) or until it forms a brittle ball in cold water. Add vanilla. Place popcorn in a large bowl and pour syrup slowly over popcorn. Mix well and form into balls.

Cracker Jacks

Laureen Koehler

7½ quarts popped corn
2 c. brown sugar
½ c. white syrup
1 c. butter
1 tsp. salt
1 tsp. soda

Mix the first 5 ingredients and boil 3 minutes. When done add the soda. Pour over popped corn and stir. Bake for 1 hour stirring every 15 minutes. (225°)

Home Toasted Granola

Frances Schwartz

3 c. rolled oats
¼ c. shredded coconut
¼ c. sesame seed
¼ c. water
½ c. brown sugar
¼ c. wheat germ
¼ c. blanched slivered almonds
¼ c. butter
1 tsp. vanilla

Mix all the ingredients together. Spread on lightly greased jelly roll pan (10x15"). Bake in 350° oven for 20 minutes or until toasted. Stir several times. Store in jars.

Sesame Crackers

Lois Howard

1½ c. whole wheat flour
¼ c. sesame seeds
¼ c vegetable oil
¼ c. soy flour or white
3/4 tsp. salt
½ c. water (as needed)

Mix to pie dough consistency. Roll 1/8" thick. Cut in shapes. Place on unoiled sheet. Bake at 350° until crisp and golden about 15 minutes.

Buttermilk

Frances Schwartz

1 can (1 2/3 c.) evaporated skim milk
1 2/3 c. water
½ c. cultured buttermilk

Stir all this together. Put in a quart jar and cover with wax paper and towel. Let stand in warm room until thick; overnight. Refrigerate. You may save ½ c. of this to make another jar of buttermilk.

Fabulously Flawless Fudge

Cindy Meyn

1 pkg. (8 sq.) baker's semi-sweet chocolate
1 tsp. vanilla
2/3 c. sweetened condensed milk
¼ tsp. salt
½ c. chopped nuts (optional)

Heat chocolate and milk in saucepan over low heat, stirring until chocolate is melted. Remove from heat. Blend in vanilla and salt. Stir in nuts, if desired. Spread in buttered 8x4" loaf pan. Chill until firm; then cut into small squares. Makes about 18 small pieces. Note: Recipe may be doubled in 8" buttered square pan.

Mom's Fudge

Stella Boettcher

2 c. white sugar
1 c. rich milk
4 tbsp. cocoa
2 tbsp. butter
1 c. brown sugar
¼ c. dark syrup
1 tsp. vanilla

Mix and boil the first five ingredients until it forms a soft ball in cold water. Remove from fire and add vanilla and butter, beating until creamy. Add nuts if desired.

English Toffee — Lona Dittmer

3 c. oleo
9 tbsp. water
4 large Hershey bars
3 c. sugar
3 tsp. vanilla
Chopped walnuts or pecans

Cook oleo, water and sugar until hard crack or 300° in heavy pan. Remove from fire and add vanilla. Pour into buttered sheet pan. Lay Hershey bars on top and as they melt, spread over top of candy. Sprinkle with finely chopped English walnuts or pecans. Crack into pieces.

White Taffy — Suzanne Howard

2 c. sugar
½ c. water
1 tsp. vanilla
½ c. light corn syrup
¼ tsp. cream of tartar

Combine sugar, syrup, water and cream of tartar. Place over heat, stir until sugar dissolves. Cook without stirring. The mixture will turn into a very hard ball. Remove from heat and add vanilla. Pour on greased platter. When cooked enough to handle, pull until taffy is white and porous. Twist into ropes. Cut with clean scissors. Makes 2 dozen. If you don't want white taffy, then add food coloring or red hots.

Candy Mints — Suzanne Howard

1 pkg. creamy white frosting mix
2 tbsp. milk or cream
1 tsp. peppermint
2 tbsp. butter
Food coloring

Combine frosting, milk and butter in top of double boiler. Blend until butter melts. Divide in half. To one half add ¼ tsp. peppermint, to the other half add remaining peppermint and red food coloring. Drop by teaspoon onto waxed paper. Flatten with fork. Makes about 2 dozen mints.

Peanut Butter Bonbons — LaDona Sedlacek

2 c. super chunky peanut butter
½ c. oleo
1 6-oz. pkg. butterscotch chips
3 c. rice krispies
1 lb. sifted powdered sugar
1 6-oz. pkg semi-sweet chocolate bits

In saucepan, melt peanut butter and margarine. In large bowl, combine powdered sugar and cereal. Pour peanut butter mixture over cereal mixture. Blend together by hand. Form into ½" balls. Chill till firm. Melt butterscotch and chocolate pieces in separate double boilers. Dip half the candies in each coating. Place on wax paper-lined baking sheets. Makes about 100 candies.